

# THE NATIONAL PROVISIONER

FEBRUARY 4 • 1950

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Leading Publication in the Meat Packing and Allied Industries Since 1891

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**YOU'LL SEE THE DIFFERENCE  
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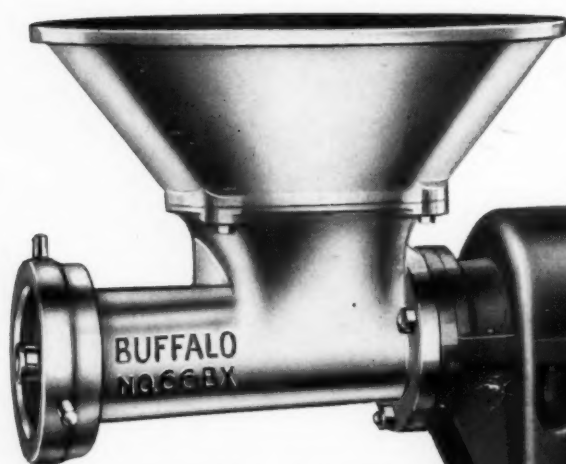
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# New Buffalo grinder has longer throat

**for faster,  
easier feeding and  
smoother flow**



**"BUFFALO" Grinder Model 66BX**  
Capacity 7,000 to 10,000 pounds  
per hour. Can be furnished with  
large rectangular stainless-steel tray.

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name in sausage-  
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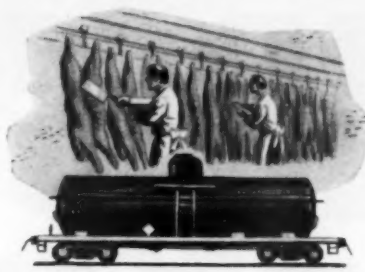
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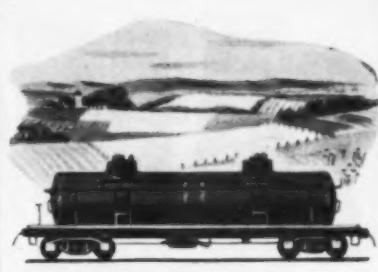
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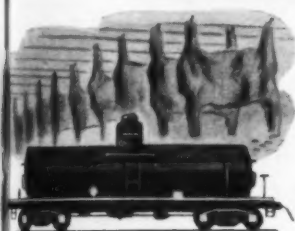


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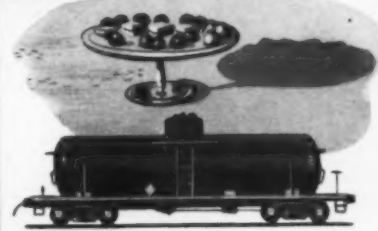


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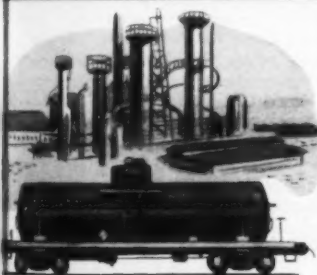
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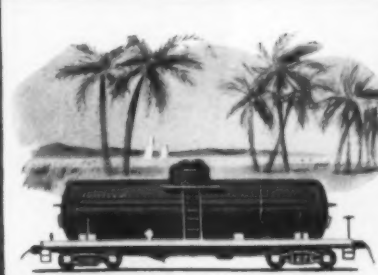
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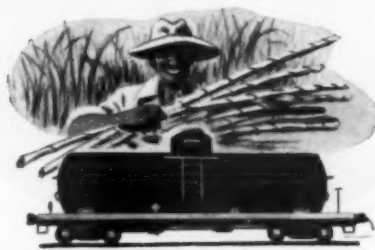
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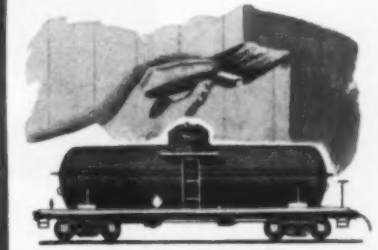
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# AMAZING NEW GUARANTEES



THIS NEW BINDER GIVES ME  
UP TO 8% INCREASED YIELD...  
HOLDS DOWN SMOKING AND  
COOKING SHRINKAGE TO  
A MINIMUM!

**AN ALL-PURPOSE BINDER  
FOR ALL YOUR NEEDS...  
COSTS NO MORE THAN  
ORDINARY BINDERS.**

At last... the binder you can use for all your products, from frankfurters and bologna to meat loaves and chili! Costs no more than old-fashioned binders... actually saves you money, because *no other binder is ever needed in combination*. This sensational, new Staley's Congealing Binder with *Lecithin* has been developed after years of research and testing in leading meat-packing plants across the country!

Comparative tests with ordinary binders have proved that Staley's Congealing Binder with *Lecithin* will improve yields as much as 8%! And at the same time it gave the product better keeping qualities, more palatability, and firmer structure.

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These are the kind of results that have been obtained in plant after plant. Now, thoroughly tested and thoroughly proved, this new miracle binder is ready for you.



# NEW KIND OF BINDER FOR INCREASED YIELD

## Staley's CONGEALING BINDER with *Lecithin*

Here is a binder with CONGEALING properties never before possible . . . that holds all of the goodness you put into the finished product . . . that increases yield! Sausages, weiners, meat loaves, etc. look better, taste better, are better when you use Staley's Congealing Binder with *Lecithin*! Products stay fresher longer to lengthen shelf life! All the natural meat flavors are sealed in to boost flavor appeal! Up goes tenderness, appearance, and palatability!

Your present formula stays just as it is . . . no changes necessary! Yet you get ADDED YIELD because this new binder congeals in the moisture of the meats used! Staley's Congealing Binder has extra-high protein content . . . is extra-rich in nutrition! You'll be amazed how it improves quality and speeds up the demand for your products!

**NOW AVAILABLE  
TO ALL PACKERS!  
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Sensational Different  
Binder Today!**



### Lecithin GIVES POSITIVE FAT CONTROL AT ALL TIMES!

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Distributors in Principal Cities

A. E. Staley Mfg. Co.  
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Gentlemen:

Give us all the facts about your new all-purpose Congealing Binder with Lecithin that improves quality, increases yield, without increasing costs.

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# Keep "HANDS OFF" FOOD to get HANDS ON PROFITS



## Eliminate the hand work with BUSCHMAN Conveyors

Yes, the elimination of "hand" work through the installation of BUSCHMAN Conveyors in processing plants has in many instances reduced food handling costs as much as 30 per cent.

Regardless of whether it is food in process or food in packages there is a BUSCHMAN "Better Built" Standard or Special Conveyor for every food handling purpose. Write for your catalog today.

**Buschman**  
*Conveyors*

The E. W. Buschman Co., Inc.  
4413 Clifton Ave.  
Cincinnati 32, Ohio



## THE NATIONAL PROVISIONER

Volume 122

FEBRUARY 4, 1950

Number 5

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**NEW  
LIVER SAUSAGE  
WRAP**

# Saran film

**protects quality . . .  
displays goodness**



**Moisture vapor protection**—quality, appearance and quantity are well preserved. No shrinkage or waste.

**Displays**—transparency reveals the tempting goodness of liver sausage.

**Gas impermeability**—keeps undesir-

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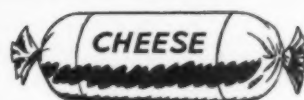
**Protects**—toughness of Saran Film keeps package neat and appealing regardless of customer handling.

**Inexpensive**—you pay no premium for this superior liver sausage package.

Give your customers visual assurance of liver sausage quality in this clean and fresh looking meat package . . . thereby increasing unit sales as well as repeat sales. Then, too, saran film permits customer handling . . . yet the package remains neat and appealing. These outstanding sales features meet the protective and display requirements of self-service markets. Ask your meat supplier for liver sausage packaged in saran film . . . and ring up new sales!

The Dow Chemical Company  
Plastics Division—Dept. TOF-8  
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to package natural cheese  
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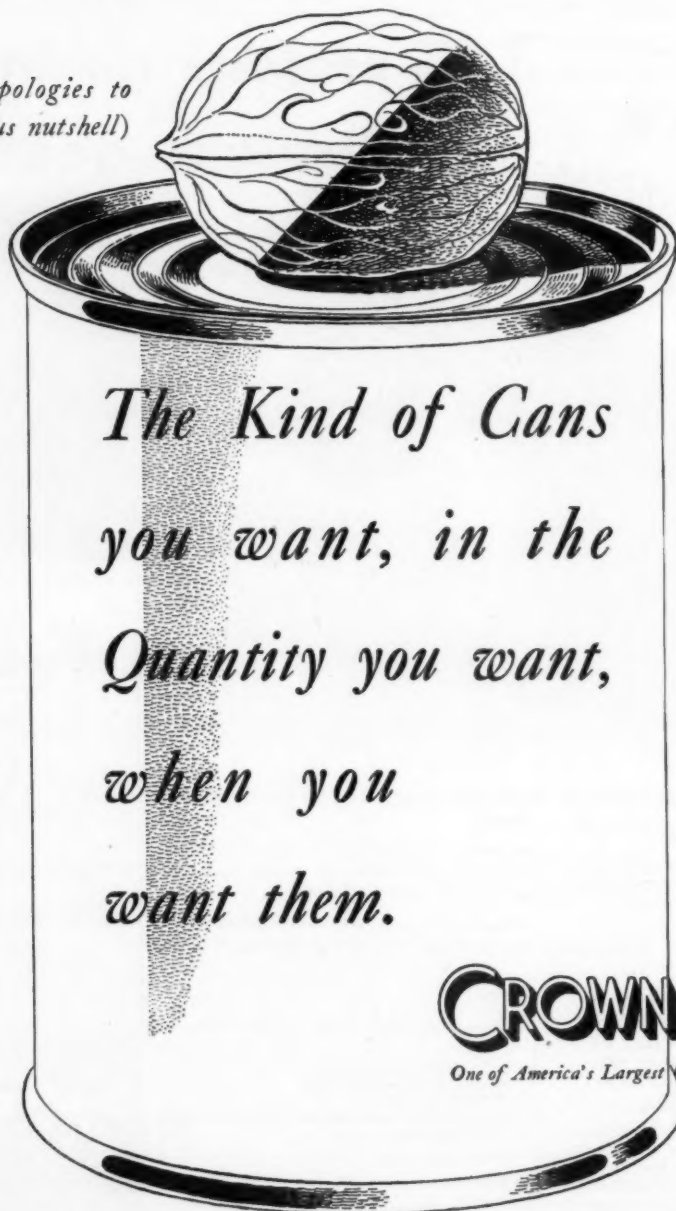
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# Here's Our Story in a Can!

*(With apologies to  
the famous nutshell)*



*The Kind of Cans  
you want, in the  
Quantity you want,  
when you  
want them.*

**CROWN CAN**  
*One of America's Largest Can Manufacturers*

PLANTS AT PHILADELPHIA, CHICAGO, ORLANDO • BRANCH OFFICES: NEW YORK, BALTIMORE, PITTSBURGH, ST. LOUIS • Division of Crown Cork & Seal Co.





Assembling and wrapping frankfurters with a CORLEY-MILLER installation at Mickelberry's Products, Inc., Chicago

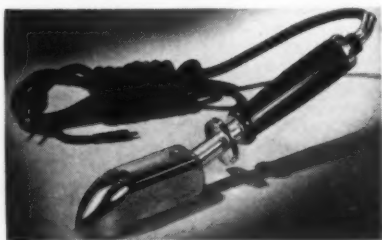
# CUT COSTS - *Cellophane Wrap* SELF-SERVICE MEATS THIS *Easy* WAY!

## THE CORLEY-MILLER MODEL MPUS WRAPPING MACHINE

IS expertly designed to keep costs down on cellophane-wrapping your self-service meats, by providing steady, trouble-free production under all conditions. Model MPUS gives you fast, neat wrapping—and it's so simple to use that a girl operator can quickly change for any of hundreds of sizes with simple crank and knob adjustments. • • • • •

• • • • • The practical, efficient features of Model MPUS are proving themselves out in daily plant operations for dozens of packers. Ruggedly constructed for long life, this compact machine occupies very little floor space—can be easily rolled from one location to another when desired. Cleaning and maintenance are exceptionally easy—another money-saver! Model MPUS wraps frankfurters (with or without cardboard or trays), sliced luncheon meats, lengths of liver

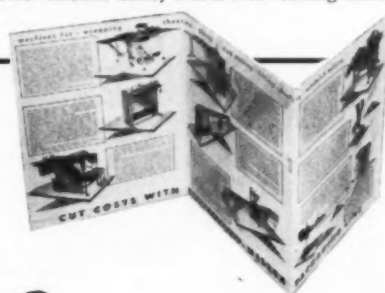
sausage or summer sausage, fresh meats in Foodtainer or other trays . . . uses either cut-to-size sheets or rolls. Used with Corley-Miller Model BL Sheeter, it forms a complete frankfurter assembling and cellophane-wrapping line, as in Mickelberry's efficient operation (illustrated above). Carry your brand identification to Self-Service markets with the CORLEY-MILLER Model MPUS Wrapping Machine . . . write today for complete cost and other data!



**AND IF YOU HAND-WRAP**—the new Corley-Miller Model EZ Super-Sealer is built to out-perform, outlast several ordinary irons—has many new features for longer life, better service. U.L. approved. Get details on this and other efficient Corley-Miller Heat Sealing units.

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Wrapping • Sheeting-Gluing • Bag Making • Bag or Carton Filling • Bag Sealing • Heat Sealing (Hot Plates & Hand Irons) • Sandwich Making



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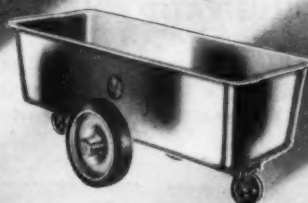
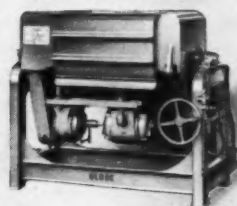
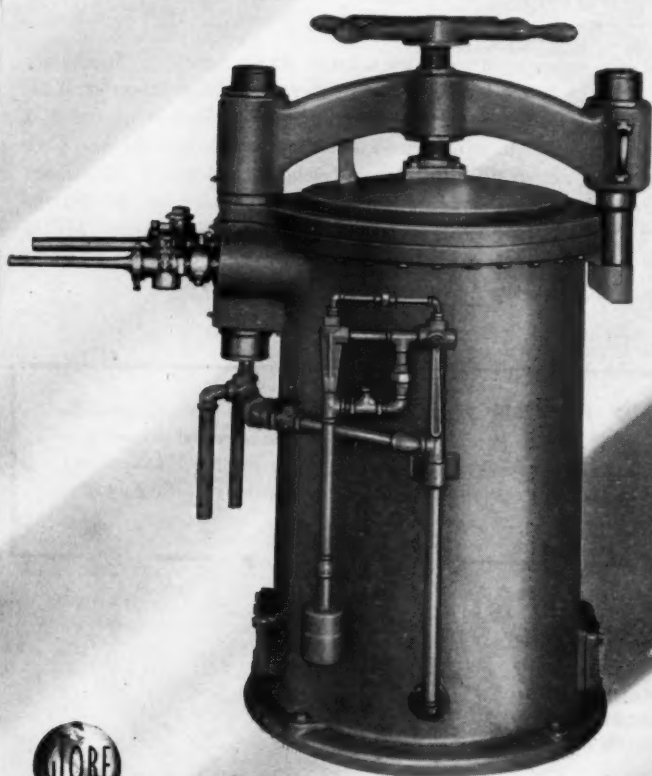
Manufacturers of CORLEY and CORLEY-MILLER Packaging Machines

# **GLOBE'S STAINLESS STUFFER—** *the star in a famous line of Sausage Equipment*

- Full stainless protection on all meat contacting surfaces
- Elimination of air pockets—due to Globe's leak-proof pistons
- Ease of operation—the lid opens with a twist of the wrist
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- New standards of manufacture for longer wear and heavier service

It's easier to clean ALL Globe Sausage equipment—the stainless surface repels corrosion, rust and wear—it remains clean and sanitary through years of steady use.

Ask us today for more complete details on this full line of stainless, economical, precision built sausage-making equipment.



35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT.

*The* **GLOBE** *Company*

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 CHICAGO 9, ILLINOIS

## AMI SAUSAGE MEETING

An important meeting of the American Meat Institute's sausage committee will be held in the Gold Coast room at the Drake hotel, Chicago, on March 9 at 10 a.m. A full day's session is planned, with a luncheon at noon. In view of the broad concern in matters on the program, companies interested in sausage are invited to attend whether they are committee members or not.

The outlook for sausage and meat supplies for 1950 will be analyzed and packaging problems of sausage, including trends in self-service merchandising, will be discussed, as will certain aspects of sausage regulations. J. Costello and Charles Wetterling will give their views on quality in sausage products; Dr. C. F. Niven of the American Meat Institute Foundation will tell about new developments in the study of sausage discoloration problems; Verne Schwaegerle of the Institute will review the sausage advertising program for the coming year, and J. C. Milton of the AMI will talk on merchandising and sales trends of sausage and ready-to-serve meats. There will also be a discussion of a long range sausage industry program.

## AMI REGIONAL MEETINGS

The American Meat Institute has scheduled four more regional meetings in its series to provide an opportunity for packers in various localities to discuss industry problems. The meetings have been arranged for the following cities: Cleveland, O., Tuesday, February 14, 12:30 p.m., English Room of the Carter hotel; Pittsburgh, Pa., Wednesday, February 15, 12 noon, Roosevelt hotel; Cincinnati, O., Thursday, February 16, 12:30 p.m., Gibson hotel, and Indianapolis, Ind., Friday, February 17, 12 noon, Columbia Club.

All meetings will begin with a "Dutch Treat" luncheon. Two members of the Institute staff, headed by H. R. Davison, vice president, will attend.

## ARMY PURCHASES MUTTON

The Army has affected contracts for 5,063,300 lbs. of fresh, frozen mutton, grade comparable to U. S. Commercial and/or Utility, to be furnished by Uruguay at 14.76c per lb., delivered Piraeus, Greece. Of this amount, 3,463,300 lbs. will be delivered March 15, 1950, and 1,600,000 lbs. on March 25, 1950.

## WOOL SUPPORT LEVEL

The Production and Marketing Administration of the U. S. Department of Agriculture has announced that price support on 1950 wool products will be at 90 per cent of the parity price of wool on March 15, 1950.

## PACKERS DENY ANTI-TRUST LAW VIOLATION AND OPPOSE DISSOLUTION INTO SMALLER COMPANIES

**S**WIFT & COMPANY, Armour and Company, Wilson & Co. and the Cudahy Packing Co. this week filed answers in U. S. District Court in Chicago denying charges of violation of the anti-trust laws alleged in the civil suit of the Justice Department. The suit will now be placed on the trial calendar.

Last November Judge Phillip L. Sullivan ruled that all evidence in the case be confined to the period since 1930. In that year the Supreme Court of the District of Columbia stated that there was no monopoly in the meat industry, which was later confirmed by the U. S. Supreme Court.

The Justice Department's complaint charged a continuous conspiracy since 1893 and asked that Swift be split into five separate companies, Armour into five companies and Wilson and Cudahy into two each.

In its answer Swift pointed out that the existence of national meat packers does not mean monopoly or restraint of competition. Instead, the answer stated, there is intense competition in the industry, and national meat packers perform a function vital to the nation in time of peace and war.

"The absence of any monopolistic control or restraint in the meat packing industry," the Swift answer said, "is apparent not only from the aggressive competition which exists, the lack of control over raw material and the perishable nature of meat, but also from financial results.

"In 1948, the year in which the complaint was filed, the net income of the meat packing industry after taxes was lower than that of any other manufacturing industry on the basis of percentage of sales, and was lower than that of any other manufacturing industry on the basis of percentage of net worth, with a single exception of one industry which incurred a loss."

In denying all allegations of monopolization, conspiracy or dealings or agreements with other packers to influence livestock or meat prices, Armour and Company pointed out that there are some 2,100 commercial meat packers competing in both buying and selling. There are 1,200 meat processors and thousands of jobbers who compete in selling meat and thousands of order buyers, dealers, local butchers, speculators and others who compete in purchase of livestock.

There are many hundreds of public markets, auction markets, and private buying yards where producers may sell their livestock and obtain competitive prices, the Armour answer points

out. Low profits from Armour's meat business, averaging only 4/100ths of one cent per pound of meat (.0004) over the last ten years, were also cited as evidence of competition in the industry. Armour contended that the scale of its operations actually has been beneficial to the public. The answer asserted:

"Armour's large scale operations with its multiple plants and the large scale operations of the other defendants and other meat packers are in the public interest. Research necessary to develop by-products and the efficient utilization of by-products are possible only under large scale operations. The utilization of by-products in the meat packing industry is of tremendous value to the public as spectacularly evidenced by Armour's recent development of the hormone ACTH. The utilization of by-products also results in higher prices for livestock to producers."

According to the Armour answer, competition in the packing business has been beneficial not alone to consumers through holding down profits, but also to livestock producers in that they receive a far greater share of the consumer's dollar than do the producers of all other farm products. The percentages:

	Farmer's Share Consumer's Dollar All Food Products Per Cent	Farmer's Share Consumer's Dollar Meat Products Per Cent
1935-39 .....	40	53
1940 .....	40	53
1941 .....	41	60
1942 .....	45	67
1943 .....	52	70
1944 .....	53	73
1945 .....	54	77
1946 .....	55	74
1947 .....	56	70
1948 .....	52	68

Swift in its answer also pointed out:

"Meat packers, unlike most manufacturers, have no control over their raw material. Livestock is produced on more than 5,000,000 farms in the United States. There is no quantity buying of raw material in the meat packing industry. The national packers, like local packers, must buy livestock in small lots from numerous owners."

The Swift answer also pointed out that large scale manufacturing and distribution are necessary because the vast livestock production west of the Mississippi must be converted into meat moved to the large consuming areas in the East. The answer stated:

"The national meat packer is also essential to accomplish the most complete utilization of by-products.

"The welfare of the nation demands that these important functions continue to be discharged by national packers with nationwide manufacturing and distributing facilities."



Two instrument experts discuss the need, the application and the maintenance of control and recording instruments used in the meat packing industry. This is the third of three articles.

# What's the TEMPERATURE?

By GEORGE E. HOWARD and E. J. HANNA

Application Engineering Department, Taylor Instrument Companies

**T**HE accuracy, or inaccuracy of recording thermometers may easily tell the difference between a successful processing or cooling operation and an unsuccessful one. Maintenance procedures for keeping recording thermometers accurate were listed at the end of the second article in this series. Now, in the final article, measures will be discussed for testing and adjusting an instrument that does not indicate the correct temperature. The following procedure should be followed in testing an instrument used at temperatures below 212 degs. F.:

The bulb should be removed from the apparatus and placed in a water bath, the temperature of which approximates that at which the instrument is normally used. Fully immerse the bulb along with a test thermometer of known accuracy. Vigorously agitate the water with a wooden paddle or similar stirring device, and after a period of at least two minutes, or until the recorder pen comes to rest, compare the pen indication with that of the thermometer. Quickly reset the pen position by means of a micrometer screw on pen arm to agree with the temperature indicated by the standard thermometer.

## Application Above 212 Degs. F.

When temperature range of the recorder is greater than that obtainable with boiling water, such as for retorts, a steam log may be used. Sufficient time must be allowed for the temperature to reach an equilibrium at the bulb. The temperature may be varied by changing the steam pressure in the retort. **Caution:** Do not use this method if the maximum temperature to which the instrument is calibrated is less than 212 degs. F. Also exercise care as the steam pressure is increased that the instrument under test is not over-ranged.

The above procedure is sufficient for most cases of inaccuracy. However, infrequently a recorder, when adjusted to read correctly at a low point on the chart will not read correctly at a point near the upper limit of the chart. When a condition of this kind occurs, the instrument is said to be out of calibration, and it is recommended that the user refer the matter to the instrument manufacturer for special instructions.

After prolonged usage or as a result of mechanical injury the thermal system may become inoperative. This is indicated by the fact that the pen arm does not move when the bulb temperature is changed and may be caused by leakage of the actuating medium. Not in all cases will a leak result in the recorder becoming sufficiently inaccurate to be readily apparent. Sometimes the actuating coil continues to move but in progressively smaller amounts for a given bulb temperature change. This has led to making adjustments which only restore accurate readings at a given temperature for brief periods.

If a thermal element becomes inoperative or unstable, it should be returned to the manufacturer for repairs. When a spare thermal element is not available, the entire instrument should be returned. Modern recorders are especially designed so that a new pre-calibrated thermal element can be quickly installed by the user in place of the old one. In undertaking such a substitution it is usually only necessary, after making proper connections according to the manufacturer's instructions, to set the pen to read accurately at the usual working temperature and accurate readings will be obtained at other points on the chart.

If the chart revolves too fast or too slow, correction can be made by adjust-

ing the regulator of the clock, if it is of the spring driven type. Remove the chart plate and clock case cover to expose the regulator which should be moved either toward "faster" or "slower" as required. Make only a small adjustment at a time. Most spring driven clocks are provided with a manual starter consisting of a button which engages the balance wheel. If the clock is wound and fails to start of its own accord, manipulate this starter button.

If the clock is of the electric type, no adjustment is possible. Usually an electric clock functions accurately or is completely inoperative due to the failure of the field coil or internal gearing, in which case factory replacement is necessary.

## Making Pen Adjustments

Incorrect adjustment of the pen will prevent the pen from following the time arc on the chart, thereby making it appear that the chart is not revolving at correct speed. This condition is especially noticeable when the pen is caused to move over a large portion of the chart in a short interval.

To check pen adjustment, move pen across the chart by alternately immersing the bulb in hot and cold water or disconnecting link from bourdon coil and moving by hand. Bend the point of the pen upward if it gains in time indication with reference to time arc on the chart when moving from a low to a high temperature. Bend the pen point downward if the reverse is true. Before making any adjustment of the pen, make sure it is properly located on the pen arm.

If the pen moves jerkily, this is an indication either of (1) excessive friction in the mechanism, or (2) excessive pressure between the pen and the chart. Excessive mechanism friction is caused usually by corrosion of the pivots in the movement or bent links if any are present. This condition can easily be remedied by cleaning the parts in a solvent, such as carbon-tetrachloride, and rebending the levers or links until friction is eliminated as indicated by the pen returning to the same position on the chart when the pen arm is moved manually a slight amount above and below a fixed point. Excessive pen pres-

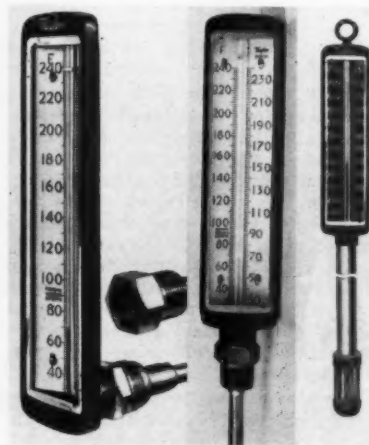


FIGURE 9



sure should be relieved by grasping the pen arm near the upper end and bending the pen arm slightly away from the chart.

Indicating thermometers of the form familiarly known as the "industrial type" are indispensable in any plant operation and their proper maintenance is, therefore, important. Two general forms are to be found in most plants—those having long stems used for measuring the temperature of the contents of open vats and tanks, and those with short stems suited for application to pipelines and storage tanks when a pressure-tight connection is necessary. (See Fig. 9.)

A comprehensive knowledge of the details of the inner construction of indicating thermometers is not necessary. It is sufficient only to know that the essential part of a thermometer is its glass tube and that if this becomes broken the instrument is useless. In well-made thermometers, the glass tube, which is partially filled with mercury and adequately seasoned to assure reproducibility of indication, is assembled into a metal housing in such a way as to be cushioned against the stresses to which it is subjected in ordinary handling. Sudden sharp blows in using thermometers are definitely to be avoided. In fact, the useful life of high-quality thermometers is practically indefinite if they are given proper care.

#### Checking For Accuracy

The method to be followed in checking mercury-in-glass indicating thermometers is much the same as used for recording thermometers. Immerse the entire stem of the thermometer in a well agitated water bath along with an etched stem thermometer of known accuracy. Vigorously agitate the water bath and allow at least a minute after the bath temperature becomes constant before making a comparison if the temperature to be checked is less than 210 degs. F.

If temperature is above 210 degs. F., use steam log. Before concluding that the thermometer being tested actually is in error: (1) Be sure that you know whether the standard used is accurate. When endeavoring to check a thermometer to within 1 deg. F., it is recommended that the test thermometer be graduated in 1/5 deg. divisions. (2) When making a comparison, be sure that not only the stem of the thermometer being tested is fully immersed, but also that the test thermometer is immersed properly. If the test thermometer is not otherwise marked, it is calibrated for immersion for the entire height of the mercury column and should be so used. Test thermometers calibrated for partial immersion are so marked and should be immersed only to the immersion mark engraved around the tube, usually 3 to 4 in. from the bottom of the bulb. If the reading is higher than the true reading, there is the possibility that the mercury column has separated.

Scale position readjustment in the case of good quality thermometers is

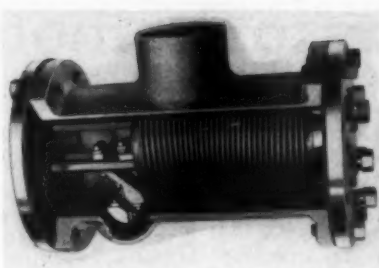


FIGURE 10

rarely necessary once the instrument has received its final factory accuracy check. If testing in the above manner indicates conclusively that the thermometer is inaccurate to an objectionable extent, correction can be made by re-adjusting the metal scales adjacent to the glass tube. The scales are held in place by means of screws in slotted holes which permit them to be raised or lowered as desired. In the majority of instances when inaccuracy is found, either the glass tube is broken inside of the metal housing; separation of the mercury column has occurred; or, in rare cases, the packing has loosened allowing the tube to slip.

When the lowest value on the scale of the thermometer is above normal room temperature, a separation in the mercury column at room temperature or below will be concealed within the metal stem and is not readily visible. When the starting point of the scale is well below the temperature of the bulb at the time of examination, any "separation" is apt to be immediately apparent although it is still possible that the separation is in the bulb itself where it cannot be seen.

#### Maintenance of Manometers

Both mercury and aneroid type manometers may be found in the meat packing plant. They are used to measure flow, liquid level or differential pressure and actuate either an indicator, recorder or controller. Because of the special information needed for each application involving these variables, it is necessary to make sure that the installation is made according to manufacturer's instruction if acceptable performance is expected. Fig. 10 is a cross sectional view of an aneroid manometer.

The procedure for starting-up and shutting down aneroid and mercury manometers is too detailed for this discussion. In most every case these instructions are provided by the manufacturer and should be closely followed. One general rule for placing a manometer on stream is: first opening the upstream isolating valve, closing the equalizing valve and then opening the downstream isolating valve. This procedure prevents overranging the instrument.

The equalizing valve should be opened periodically and a zero check made. There are several reasons why a mercury manometer may not zero check.

1. Excessive accumulation of solids

and scale or dirt inside the manometer housing causing interference with moving parts.

2. Excessive stuffing box lubrication pressure might create friction errors.

3. Leakage of mercury would result in a low reading. Mercury could be lost if instrument had been overranged and check valves failed to operate.

4. Excessive closure of damping valve will produce such a slow response than an inaccuracy might be assumed.

5. Improper venting on certain installations.

In the case of an aneroid manometer, inaccuracies may result as follows:

1. Excessive accumulations of solids and dirt inside the manometer housing would interfere with moving parts.

2. Excessive damping could produce inaccuracy and slow response.

3. Overrange, which could cause damage to the bellows and/or flexible linkage. Serious overrange usually requires the replacement of bellows and other parts which should be carried out according to manufacturer's instructions.

4. Improper venting on certain installations.

#### Zero Repeating Test

A very good test which can be applied to both mercury and aneroid manometers is the zero repeating test, which indicates the condition of the mercury manometer with respect to stuffing box friction and torque-tube tightness, and bellows freedom with respect to the aneroid manometer. This test consists of causing the instrument pen or pointer to rise from zero (manometer must be isolated from the process and equalized) toward the top of its range by finger tip pressure on the take-off arm inside the instrument case and suddenly releasing this pressure. If the pen or pointer returns freely to zero after a few oscillations, instrument interval conditions are correct. If a "sticky" action is observed in the mercury manometer it is probably due to excess friction. In the case of the aneroid, "sticky" action is probably due to bellows zero-stress and/or insufficient tightness of the clamp assembly on the torque tube and calls for a check on the assembly of these components according to manufacturer's instructions.

All manometers should be periodically disassembled, inspected, cleaned and properly adjusted. The frequency of this routine will depend upon the character of the service with respect to dirt and gum in the fluid and severity of operating conditions. At this time all connecting lines should be blown down to remove scale and dirt and sediment traps should be cleaned.

Most of the instrument problems and their solutions discussed in this series of articles can be taken care of by plant maintenance men. Periodic checks, cleaning and adjustment will keep instruments at a high state of efficiency, lengthen their period of usefulness and result in accurate control of processing operations and temperature recording.

# Meat Canners to Promote Products in National Show Beginning June 12

A NATIONAL canned meat "show" to promote the sale of canned meat products through national, point-of-sale and other advertising and publicity will be staged during the week of June 12 by the National Meat Canners Association, the Can Manufacturers Institute and the American Meat Institute, according to an announcement made last week by Clinton L. Nelson, vice president of the National Meat Canners Association and head of the canned meat department of Libby, McNeill & Libby.

Nelson spoke at Atlantic City at a luncheon of meat canners (see photo below) held in connection with the National Canners Association convention. He told the group that canned meats are growing in popularity more rapidly than

"People today are becoming more and more aware of the importance of meat of all kinds in good nutrition, and canned meats contain the same high quality protein found in other varieties of meat. In fact, a recent article in the *Journal of the American Medical Association* pointed out that cooking increases the relative quantity of protein.

"Strangely enough, however, one of the strongest selling points for canned meats—convenience—may in some cases be a deterrent to further sales. For example, if a housewife buys meat solely from the point of view of the convenience of having meat in the can around the house for any emergency that comes up, the consumption of the product is determined to some extent by the number of emergencies.



any other product of the livestock and meat industry and noted that by 1948 retail sales of canned meats (about \$600,000,000) had already outstripped in dollar volume such food items as cereals, flour, shortenings, lard and lamb.

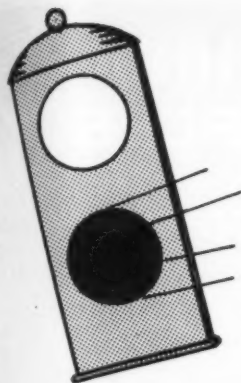
"In the last 10 years," Nelson said, "commercial production of canned meats has expanded 158 per cent, production in 1949 totaling more than 1,000,000,000 lbs.

"Several factors are responsible for this tremendous growth. First, people obviously like canned meat and appreciate the fact that it contains many elements necessary for good nutrition. It is a food which the housewife can buy in variety and in convenient form. Canned meats are quality products, and are widely advertised and promoted.

The industry is making an organized effort to tell the housewife about the place of canned meats in planned meals."

The canned meat "show" was chosen as the medium for promotional effort in 1950 because it is believed that it will be more flexible than a canned meat "week," and the push can be carried backward into preceding periods or continued into following weeks. One feature of the "show" will be a large advertisement (see photo above) to appear in national magazines with the theme of "Nourishing Meat that Comes in Cans." This same idea will be employed in broadsides for the trade, point-of-sale advertising and newspaper and radio promotion. Meat canners will support the program in their own spring advertising.

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## How Esskay Truck Fleet is

# Geared for Safety

By O. W. HUBBARD

Traffic Manager, Wm. Schludenberg-T. J. Kurdle Co.

**T**HERE are few business investments that match the profits returned on time and money wisely spent for highway accident prevention and control. Reduction of accidents is not only a humanitarian responsibility, but is good business!

Management has always recognized the importance of a well managed safety program. It keeps trucks rolling—decreases maintenance and repair costs—cuts operating expenses. It builds good will! Our responsibility in safety and maintaining such a program, therefore, is threefold:

1. To the public
2. To our employees
3. To our business

We have a distinct responsibility to the public in helping reduce suffering and hardship due to accidents—to avoid waste, carelessness and neglect.

We have a further responsibility to our employes by providing vehicles and equipment that are mechanically safe and seeing to it that these vehicles are driven safely. Drivers are impressed with the fact that we place a high value on THEIR safety as well as our property, and that we want safe driving first and always. This can be achieved only through careful selection, inspection and maintenance of equipment and the proper selection, training and supervision of drivers.

We also have a highway safety responsibility for establishing good business and public relations.

A well planned safety program means more economical and efficient operation.

It includes:

1. Selection of equipment
2. Inspection of equipment
3. Maintenance of equipment
4. Selection of Drivers
5. Training of Drivers
6. Supervision of Drivers

In our safety program we first obtain the right truck for the right job and see that it is properly serviced and complies with all requirements of state and federal regulations. For example, in connection with truck choice, we have found a short body safer in city service

On page 23 of *The National Provisioner* of January 21, 1950 appeared an article reporting that the Wm. Schludenberg-T. J. Kurdle Co. had just been given a Merit Award Certificate by the Baltimore Safety Council for an unusual safe driving record made by the firm's drivers.

This was news, of course, but in order to find the "how" behind the news, *The Provisioner* asked O. W. Hubbard, Esskay traffic manager, to outline the firm's safe driving program. Mr. Hubbard's discussion on this page shows that the Esskay record is not accidental, but is the result of careful planning and day-to-day follow-through covering every phase of truck operations.

than a truck with a body of 12 or more feet in length.

One factor in maintaining our vehicles in safe and serviceable condition, and in placing the responsibility for misuse, is our "chauffeur's truck inspection report" which is filled out daily by each driver before he leaves the garage and after he finishes his trip. In addition to a conventional check list filled out after the run to show what and where repairs are needed, the report is used by the driver to indicate body or other damage found when he inspects the truck in the morning. In the case of such damage, the driver signs the statement and has the damage verified and the report is countersigned by the truck superintendent.

The most important thing is the selection of the right man to drive the truck. It has been said, and we have found it to be true, that 75 per cent of the solution to a safety problem is finding the right man to do the job. In selecting drivers we give special consideration to:

1. Previous safe driving record
2. Good character
3. Sound judgment
4. Reliability

The applicant is first interviewed concerning his previous driving experience, the number of years he has driven and his accident record. The details of the job he is seeking are then explained with the qualifications required.

He is then given a "traffic driving knowledge test" to determine his aptitude and knowledge of the traffic laws and rules of the highway. A "driving or road test" is given, over a pre-determined route of five miles or more through heavy traffic involving practically all kinds of traffic hazards. This test is made under the supervision of a route supervisor, using a score sheet especially prepared for this purpose. (This road test is based on material of the Institute of Public Safety and the American Automobile Association.)

He is then given a physical examination and eye-test using a telebinocular instrument for the eye examination.

If the applicant passes our tests and is accepted, he is required to attend a chauffeur's training and orientation conference. Part of this conference consists of a lecture by the traffic manager on the care and handling of our trucks, company rules, safety regulations and traffic laws, and the showing of a picture on "highway safety."

Our firm has found this movie (obtained from an outside source) particularly useful in teaching drivers. It is hoped that some day we can make a movie of our own for driver training which would start in with garage and loading dock procedure, cover safe truck operation on the highway and in the city and also show drivers how to handle various problems that occur in connection with customer service.

Chauffeurs that are involved in accidents are required to stand trial before a traffic safety committee. This committee consists of six members, three representing management and three chauffeurs. For responsible accidents the penalty could be a reprimand, time off without pay, or dismissal recommended, depending upon the nature and the number of accidents in which the man has been involved. The real purpose of this committee is not to penalize the men, but to help them do a better safe driving and delivery job. While the company expects all drivers to be courteous, observe the rules of the road, and drive safely, we realize we have an obligation to train these men by pointing out their weaknesses by instruction and close supervision to those that have

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# REJUVENATE YOUR DEHAIRER WITH "BOSS" BELT SCRAPERS

## PERFORM DEHAIRING OPERATIONS AT TOP EFFICIENCY

If your dehairer shows evidence of fatigue or ejects carcasses nicked and bruised, the scrapers are either too limber or too stiff. Rejuvenate with a new set of Boss Belt Scrapers, and watch the improvement in performance.

### BOSS BELT SCRAPERS ARE UNIFORM

Boss Belt Scrapers are all alike, but there is no belt scraper like the "BOSS". Blades are of special hardened steel, die cut and die formed for uniformity. Our special manufacturing process, which involves heat curing, molding and covering under hydraulic pressure guarantees uniformity, resiliency and stamina of the belt.

### BOSS BELT SCRAPERS ARE RESILIENT

For efficient dehairing it is imperative that belt scrapers maintain exact and even pressure. Stiff scrapers scratch and nick. Limber scrapers fail to dehair. Resiliency is an important product of our special manufacturing process.

### BOSS BELT SCRAPERS HAVE STAMINA

Another important product of heat curing under pressure is the tough, long lasting belt achieved by this special process. Boss Belt Scrapers are known throughout the industry for *Uniformity, Resiliency and Stamina.*



Boss Belt Scraper No. 65  
available in 4" and 5" sizes.

## DO YOU NEED A LITTLE "KNOW HOW"?

*Best Buy Boss*



Order a reserve set of Boss Belt Scrapers today! Attached to your invoice you will find a sheet containing complete instructions for the proper scalding and conditioning of hogs for best dehairing results.

**THE *Cincinnati* BUTCHERS' SUPPLY COMPANY**  
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become involved in accidents, and violate company rules.

Three of the committee members are chauffeurs elected by the drivers; they must have at least five years safe driving to their credit before they are eligible for membership. These men are charged with the responsibility of observing the driving practices of other drivers and talk to them about any infringements of company rules and traffic regulations on the streets and highways.

A monthly safety news bulletin is issued to all drivers of company vehicles to keep them informed of our safety record, changes in motor vehicle laws and information that may be of interest in helping them do a better safe driving job.

We believe a good safety program is necessary because of its economic value, building good public relations and a duty we owe to the public that travels our highways.

While the "Merit Award Certificate" recently presented to the Wm. Schluderg-T. J. Kurde Co. by the Baltimore Safety Council represents the record of 32 road drivers, who traveled 1,549,561 miles without an accident from September 1, 1947 to November 30, 1949, we have 27 others who operate local and suburban trucks that have from 1 to 22 years safe driving to their credit. These men have won nine consecutive Baltimore Safety Council safe driving awards since 1942.

We operate 85 trucks and tractor-trailers in local and road service, traveling approximately 1,300,000 miles annually. We believe there are few companies in the country that can equal this record.

## **WILL TRY TO BLOCK ARMY PURCHASING MEAT ABROAD**

Senator Pat McCarran of Nevada announced last week he will fight an Army attempt to remove "Buy America" provisions in its appropriation bill so it can purchase Argentine beef. McCarran charged that such a move would prove disastrous to western livestock men. The Nevada Senator said he will propose again this year the same amendment to the national military appropriation bill for which he won approval last year, to limit the Army's foreign purchases of meat, food, and clothing. The military appropriation for 1950-51 was sent to Congress with the restriction removed. The Army contends that it can save the taxpayer money by purchasing cheaper beef in Argentina.

The McCarran amendment provides that no part of the armed forces appropriation shall be available for purchase of any food or clothing not grown or produced in the United States or its possessions. There are exceptions in the case of perishables, and when the Army is unable to find what it needs in the United States. It also stipulates that the articles must be available at U. S. market prices and that the Army purchases shall not unduly increase future U. S. market prices.

## **Suppliers to Maintain General Club Rooms at NIMPA Annual Meeting**

During the annual meeting of the National Independent Meat Packers Association at the Palmer House in Chicago, a general hospitality headquarters will be maintained for all registered packers, suppliers and their wives. The Meat Industry Supply and Equipment Association was authorized by NIMPA to provide these official headquarters. The convention will be held April 11, 12 and 13.

The chief objective of the suppliers' group in maintaining private club rooms is to provide a general meeting place where everyone may sit and relax at any time, visit with friends and make appointments for private business conferences elsewhere. They will be open all day Tuesday and Wednesday, April 11 and 12, except during important meetings. There will be a hostess and information desk, telephones and all the conveniences of a private club, the MISEA announcement said. The hotel will maintain a cash bar service from 11:30 a.m. to 2 p.m. on both days.

The Meat Industry Supply and Equipment Association will sponsor cocktail parties in the club rooms from 5:30 p.m. to 7:30 p.m. on April 11 and from 4:30 to 6:30 p.m. on April 12. Beverages and snacks will be served, entertainment provided and three beautiful door prizes awarded each evening.

All packers wearing NIMPA regular membership badges will be admitted to the club rooms at any time of the day and during the cocktail parties without cost.

Individual hospitality headquarters of meat industry supply firms will be located on the eighth floor and elsewhere in the Palmer House.

The exhibit hall will be open from 9:00 a.m. to 7:00 p.m. on Tuesday and Wednesday and 9:00 a.m. to 5:00 p.m. on Thursday, except during certain business and program sessions.

NIMPA members were advised this week that all reservations of hotel rooms for members and their families or guests should be addressed to the convention reservation department, Palmer House, Chicago, with a copy to H. G. Finnsson, sales representative, Palmer House administrative offices. All reservations for hospitality rooms and reservations for exhibit space should be addressed to A. H. Noelke, 38 South Dearborn st., Chicago.

## **USDA FOOD DELIVERIES**

Deliveries of food and agricultural commodities purchased by the U. S. Department of Agriculture in September, 1949 included 6,996,551 lbs. of tallow to the Department of the Army and 1,149,645 lbs. of tallow delivered under the Foreign Assistance Act. The department delivered 324,287 lbs. of fat backs to cash-paying foreign governments.

## **No Pork Bought by USDA In Hog Support Program**

Up to February 1 the U. S. Department of Agriculture had not bought any pork products under the pork purchase-hog support program announced on January 17. Buying will be employed only if it should become necessary to support hog prices, and offerings of product are not expected unless hog prices are close to the government's guide price levels.

The USDA has been fully advised by representatives of the industry that fat cuts of pork should be given first priority in any support operation. The USDA has pointed out to ECA that while the prospect for export sale of support-purchased cured cuts of the type on which bids were asked is poor, there should be a real market for the fat cuts which have long been a factor in the export trade.

The USDA has made no announcement as to possible action with respect to support policy on hogs after the present commitment expires on March 31. Study has been made of this subject within the Department and some announcement is expected soon.

Meanwhile, the Department is advising farmers to market their hogs carefully. This technique and the American Meat Institute's pork promotion program, are given full credit for the fact that the Department has not had to make any hog support purchases.

## **LIVESTOCK LOSS MEETING**

Methods of reducing losses in market bound livestock due to bruises, cripples, and deads will be examined and discussed by authorities in the field at the livestock transportation clinic and annual meeting of the National Live Stock Loss Prevention Board, to be held in the Illinois room of the La Salle hotel, Chicago, on February 14 and 15.

Walter A. Netsch, vice president of Armour and Company, will preside at the Tuesday session and speakers will include Dr. H. E. Kingman, jr., of Wilson & Co., who will speak on "The Latest on Bruise Tests" and William Wood Prince, president of the Union Stockyards and Transit Co., Chicago, who will discuss "Building a Bruise-Free Market."

## **CCC BUYS LITTLE LARD**

Although around 60,000,000 lbs. of lard was offered to the Commodity Credit Corporation, latest purchases by the agency totaled only 1,293,000 lbs. at an average price of 11.73c. The purchase price range was from 11.60 to 11.75c, f.a.s. eastern seaboard.

This week the CCC asked for offerings of P.S. lard only, f.o.b. nearest siding, for delivery during the second half of February and the first and second halves of March. Offerings are to be in by noon, February 6, with acceptance by 11:59 p.m., February 8.

## ASTA SPONSORS STUDY OF ANTIOXIDANTS IN SPICES

Establishment of a research fellowship at the Hormel Institute, Austin, Minnesota, to study the antioxidants of natural spices, has been announced by Lester W. Jones, president of the American Spice Trade Association, which is backing the project. Presence of antioxidants, or food preservative agents, in many spices, seeds, and herbs, has been known since antiquity. The ASTA fellowship is the first project to delve into the scientific background of this subject.

Hormel Institute, a branch of the graduate school of the University of

Minnesota, has been engaged in antioxidant research for years, and some of its personnel have had considerable experience in the isolation and evaluation of antioxidants from plant and animal sources.

Studies will be made using finely ground spices and various crude fractions of spices. In a description of the project, Dr. W. O. Lundberg, director of the Institute, said:

"Generally speaking, an antioxidant must be either fat soluble or water soluble to be effective in food products, and it is believed that virtually all the natural antioxidants in spices that would be potentially useful in food products could be separated from the

insoluble material by one or another of these solvents."

Spices and fractions which appear most promising will be tested in food products containing fat in which spices are normally used.

## Section Meetings Planned For AMI 1950 Convention

The forty-fifth annual meeting of the American Meat Institute will be held at the Palmer House, Chicago, September 22 through 26, inclusive. It is planned to make this mid-century meeting a forum to evaluate the past and look at the problems and challenge of coming years.

As one step in this direction, plans are being made for holding sectional meetings on Friday and Saturday, September 22 and 23. For many years these sessions were held for discussion of technical aspects of the meat packing business and were of great value to the industry. For the first time since the early years of the war, these meetings again will be a part of the program. The sessions of September 25 and 26 will be general sessions and subjects of general interest to the livestock and meat industry will be discussed by outstanding speakers.

## Bohack Begins Packaging Meat for Home Freezers

As a new service for owners of home freezers and refrigerators with freezer compartments, the meat departments of Bohack food markets are now packaging all cuts of meat and poultry to order, using specially manufactured paper and other wrapping materials for adequate protection of frozen meats. The service is offered at no extra cost to customers, and is used for large or small orders, officials of H. C. Bohack Co. announced.

Increased use of home freezers in Brooklyn and Long Island areas and the many requests of customers for protective wrapping of meat to prevent drying out and "freezer burns" when placed in freezer units, influenced the decision to make this special service available to customers, Thomas A. Donohue, meat sales manager, said.

The following packaging materials are being used: freezer paper, waxed on one side, a product of the Kalamazoo Vegetable Parchment Co.; Scotch brand acetate fibre tape, a pressure sensitive adhesive manufactured by Minnesota Mining & Mfg. Co., and a regular butcher (peach) paper.

There is no substitute for knowing! Only when you know the market can you sell or buy intelligently. Subscribe to THE NATIONAL PROVISIONER DAILY MARKET SERVICE.

## NEW up-to-date INFORMATION

*yours for the asking!*



The new Kold-Hold catalog is a practical and workable reference book containing information that simplifies the job of determining your refrigeration needs. It lists specific and latent heats for many perishable products such as fresh fruits, frozen foods, ice cream, milk, vegetables, meat and fowl. Tables of air infiltration loads and heat leakage factors of common

types of insulation have all been compiled to make this the most usable refrigeration catalog available.

This new catalog is a complete reference guide on "Serpentine" Plates for refrigeration in the plant and "Hold-Over" Plates for refrigeration on the road.

Write for your free copy of this valuable catalog today!

See your local refrigeration supplier or write us for details

# KOLD-HOLD

PROTECTS every step of the way TRANSPORTS

KOLD-HOLD MANUFACTURING CO., 460 E. Hazel St., Lansing 4, Mich.

## OPTIMISTIC REPORT ON FOOT-MOUTH CAMPAIGN

By May, experts believe that mass vaccinations of Mexican cattle for foot and mouth disease may be stopped if present progress against the disease continues. Dr. M. R. Clarkson, chief of the inspection and quarantine division of USDA's Bureau of Animal Husbandry, told the House appropriations committee that the third round of complete vaccinations plus a fourth round in all areas where the virus is "quite prevalent" is expected to be finished by then. He also said that U. S.-Mexican cooperation in the battle against foot and mouth disease is paying off and that evidence to date shows the disease can be eradicated although it will take a considerable period of time.

In May, most of the animals in the quarantine area south of the Rio Grande will have been protected from the disease for about a year, and their vaccine should shield them until about July 1. The virus is not apt to remain alive for much longer than one year. To prevent any new outbreaks of the disease, the bureau plans to step up inspection work.

## North Carolina Studying Plans for Beef Grading

Plans for a survey to determine the advisability of establishing standard beef grades in North Carolina have been announced by the state agriculture commissioner, who explained that state livestock marketing specialists believe that much of the best beef is going outside the state because of the lack of state grades and grading service. Out-of-state packers can get premium prices for the better grades, while North Carolina plants sell on an ungraded basis, he said.

North Carolina law requires inspection of meat animals before and after slaughter, but no grading service is provided.

## P. & S. ACT VIOLATIONS

An investigation of the weighing practices at the Kansas City stockyards, completed January 20, revealed that eight weighers "had given certain dealers favorable weights in return for payments made by the dealers to the weighers," according to the U. S. Department of Agriculture. The employees involved have been dismissed by the stockyards company, and the dealers who violated market ethics have been suspended from further dealings at the market.

This is the second time during January that the government has found occasion to enforce the Packers and Stockyards Act. The first action was against several firms and individuals operating at the Fort Worth stockyards.

## AMINO ACIDS IN MEAT

New information on amino acid in meat is brought out in a paper by B. S. Schweigert, Barbara Tait Guthneck, H. R. Kraybill and D. A. Greenwood of the American Meat Institute Foundation in the October issue of *The Journal of Biological Chemistry*. The article, a report of results of studies carried on by the AMIF, reveals that the amino acid composition of protein in various cuts of both pork and lamb is consistently similar and that the amino acid content of meat is little affected by cooking. This information contrasts with results of previous studies on vitamins, in which wide variations in the vitamin potency of different cuts from the same carcass,

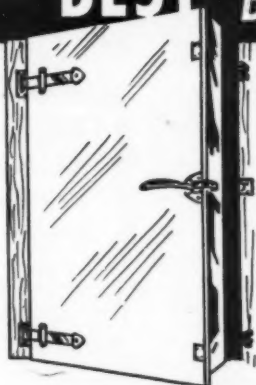
and in pork, beef and lamb, were noted.

Copies of the paper are available on request from the Foundation, 939 E. 57th st., Chicago 37.

## RETAIL FOOD PRICE REPORT

An experimental weekly retail food market report for the Baltimore metropolitan area is now being issued by the U. S. Department of Agriculture. The experimental weekly reports, carried on with funds provided under the Research and Marketing Act of 1946, quote prices on 110 food items including meats. Weighted average retail selling prices are given for each item.

## THE BEST REFRIGERATOR DOOR EVER MADE!



Saving thousands of refrigeration dollars every year, this new CHASE door is the best that has ever been made. Top quality material and workmanship are your assurance that these better doors will give more years of economical service.

## ONLY CHASE DOORS GIVE YOU ALL THESE STANDARD FEATURES—

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- AIRCRAFT ALUMINUM CLAD—FRONT AND BACK
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### SAFETY NOTE

It is impossible for anyone to be locked in a refrigerator that is equipped with a CHASE Door.

We don't sell just doors—we give you efficient, economical insulation and door operation. We guarantee your complete satisfaction or we will make good without question.

WRITE FOR DETAILS OF HOW THESE BETTER DOORS SAVE MONEY FOR YOU

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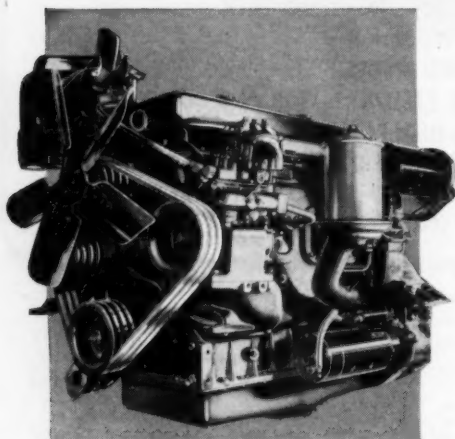
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# New "WEIGHT-SAVING" GMC DIESEL TRACTORS



## Providing the Many Advantages of GM 2-Cycle Design for Many More Over-the-Highway Haulers



Famous "4-71" GM 2-cycle Diesel engine which powers GMC Diesel 640-650 models. Operates with double the power strokes of 4-cycle types, thus providing lighter weight, greater payloads. Has direct injection, uniflow scavenging, many other extra-performance features.

There are two bright new stars in the over-the-highway transport field. They're the new GMC 640-650 series Diesel-powered tractors . . . high efficiency, weight-saving hauling units that open up great new profit possibilities for operators in the lower weight transport ranges.

Their brilliantly performing engines, of the same GM 2-cycle design as used in the nation's finest locomotives and motor coaches, combine the industry's highest power-per-pound ratio with outstanding economy, long life and low maintenance.

With wheelbases ranging from 141 to 165 inches, CA dimensions of 60-84 inches and a vast variety of equipment options, the new 640-650s are ideally suited for over-the-road transport of food and meat.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

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GASOLINE • DIESEL  
**TRUCKS**

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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

- Robert Earley of R. W. Earley & Co., prominent packinghouse products broker of New York, died suddenly of a heart attack on February 1. Earley was stricken on the campus of Cornell University at Ithaca, N. Y., where he had gone to attend the graduation of his son. The fatal attack followed one about a week earlier when he was on a business trip to Smithfield, Va.
- E. T. Randolph has joined the staff of THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE. Randolph has been associated with the meat industry for more than 20 years. For a number of years he was sales manager for Arnold Bros., Inc., Chicago, and more recently with Stahl-Meyer, Inc., as sales manager of its Peoria, Ill. plant.
- The National Association of Retail Meat Dealers has announced that George Nepil will continue as temporary secretary.
- Col. Edward N. Wentworth, director of Armour and Company's livestock bureau, addressed the Downtown Kiwanis Club of Fort Worth last week on "The Contribution of Fat Stock Shows to Meat Production."
- William M. Price, head cattle buyer for Armour and Company at St. Joseph, has been transferred to South St. Paul, Minn., as head cattle buyer for United Packing Co., an Armour unit.
- Leo J. Bausch, traffic manager for The Cudahy Packing Co., Memphis, died recently. He was 53.
- E. L. Harris, Wilson & Co., Oklahoma City, Okla., has been named vice chairman of the Oklahoma City Chamber of Commerce's committee on transportation.
- An employee of the Heil Packing Co., St. Louis, who managed to steal about 100 boiled hams from the firm in the last few months, has been arrested. David Hawthorne, 37, a hog shackler in the killing room, told police he had taken hams from the curing department to the roof and dropped them to the alley where he put them in an ash pit. At night he would get the hams which he later sold to dealers.
- L. H. Sickman, traffic manager of the E. Kahn's Sons Co., Cincinnati, has been elected president of the Cincinnati Traffic Club.
- H. F. Busch Co., Cincinnati, has purchased 100 additional ft. of property fronting on the main part of its plant at 4756 Paddock rd. from the Cities Service Oil Co. The transaction amounted to \$12,000. The sausage firm was established on Vine st. in Cincinnati in

1860 by the late H. F. Busch, grandfather of George W. Doerr, president and principal owner of the company. In 1941 the company built the modern plant on Paddock rd.

● Theodore E. Schludberg, secretary and division manager of the Wm. Schludberg-T. J. Kurdle Co., Baltimore, Md., has been elected illustrious Potentate of the Shriners of Boumi Temple. Schludberg is also a member of the Advisory Council Agriculture Department of Maryland; president, Cordova Poultry Plant; state vice president of the National Poultry and Butter and Egg Association of Chicago, and past president, Baltimore Butter and Egg Exchange.

● Jack Lininger, the popular Ohio State football player, has joined the Canton Provision Co., Canton, O., as district sales manager. The firm distributes Pioneer meats and quick frozen foods. In addition to being the most valuable football player for Ohio State last year, Lininger was voted first string All Big

Ten center and after his final appearance in uniform in this year's Rose Bowl game, was chosen second most valuable player on the field.

● The American Meat Institute has announced a change in its sausage committee. Ray Peters, president of the Peters Sausage Co., Detroit, has been named chairman; E. Frank Penne, in charge of sausage operations of The Rath Packing Co., Waterloo, Ia., has been named vice chairman. Both have been active on the committee for a number of years. They succeed Frank D. Warner, who recently retired as head of the sausage department of Armour and Company, and Lyle Flavell, vice president of the DuQuoin Packing Co., DuQuoin, Ill.

● Louis J. Lepper, assistant sales manager of the Krey Packing Co., St. Louis, died recently of a heart ailment. He was 57 years old and had been associated with the firm for 18 years.

● Harry Cook, credit manager of S. Schweitzer & Sons, New York city, died



### AMI MEETINGS DRAW LARGE DELEGATION OF PACKERS

Pictured above are packers who attended the recent regional meeting of the American Meat Institute in Richmond, Va. Joel E. Harrell, jr., president, Joel E. Harrell & Son, Suffolk, Va., presided. Others attending were: J. D. Christian, Smithfield Packing Co., Smithfield, Va.; J. C. Calloway, V. W. Joyner & Co., Smithfield; Howard W. Gwaltney and T. W. Hiers, P. D. Gwaltney Jr. & Co., Smithfield; P. D. Pruden, sr., Pruden Packing Co., Suffolk; Allen W. Valentine, jr. and W. Allen Smith, Valentine's Meat-Juice Co., Richmond; J. S. Meyer, George H. Meyer Sons, Richmond; A. H. Ross and Robert E. Bass, T. O. Williams, Portsmouth, Va.; D. B. Chesser, Visking Corp., Chicago; H. C. Brauer, B. Brauer's Sons, Richmond; E. C. Prichard and C. P. Smith, Danville Meat Supply, Danville, Va.; Cassell W. Jones, Jones Sausage Co., Danville; Roy Prillaman, Prillaman's Market, Richmond; R. C. Morris, Richmond Abattoir, Richmond; Lorenz Neuhoft, Valleydale Packers, Salem; W. B. Cook, J. McSweeney, jr., and R. R. Schumann, Joseph McSweeney & Sons, Richmond; I. L. Krostu, Oscar Mayer & Co., Richmond; Sherman Helland and E. P. Haas, Geo. A. Hormel & Co., Richmond; O. R. Parker, The Wm. Schludberg-T. J. Kurdle Co., Richmond; I. J. Siegel and Charles Siegel, Richmond Meat & Provision Co., Richmond; A. Churchill Young, jr., E. M. Todd Co., Richmond; H. H. McVey, jr., Kingan & Co., Richmond; R. F. Thome and J. L. Threaveatt, Swift & Company, Richmond; A. D. Watson, Armour and Company, Richmond; H. R. Davison and M. O. Maughan, American Meat Institute, Chicago, and A. W. Gilliam, AMI, Washington, D. C.

## Custom's

### TIMELY TIPS

#### "SALESMEN"

The Custom Field Man calling upon you is much . . . much . . . more than just a salesman. He knows his first and most important duty is to render sincere, genuine help in solving your problems. This, whether products of our manufacture are involved or not. He is a specialist in your field, who knows enough to realize no one ever learns or can know it all. He is a good man whom you can get down to earth and talk things over with confidentially. He will not pass your ideas on to others.

See him. Draw him out. He can give you real money making ideas. He will work with you to develop your own ideas and improve your products. Custom Field Men seldom find a problem that can't be solved on the spot. When such does happen, they have our most complete Research Department to back them up. No problem too large or too small has arisen which does not receive immediate attention. They are never by-passed. They are solved to your advantage. This may involve a great amount of work but never at cost to you. Problems are necessary to our business.

Custom Food Products, Inc. could not exist if there were no problems. Solving your problems often requires special made products. Our business develops from ideas thereby generated. Our very name comes from the fact that our business is to custom make specialty ingredients. We will never become a supply house. The products we offer for sale are developed by recognizing needs of general nature that will benefit your industry as a whole. Ingredients we are privileged to make especially for you are never offered or sold to others.

Take advantage of this service. Request that the Custom Field Man call upon you. . . . Do it now. . . . Write today.

**Custom Food Products, Inc.**

701-709 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS



January 19 of a heart attack. He had been in the meat packing industry for 30 years. Two years ago he retired from the Cudahy Packing Co. as credit manager, at which time he went to work for Schweitzer. Miss Martha Abramson has succeeded him as credit manager of Schweitzer.

• John W. Bennett has been elected president and general manager of the St. Joseph (Mo.) Stock Yards Co., succeeding Frank C. Black, who had been president for 13 years.

• F. J. Potts, manager of the eastern division of Custom Food Products, Inc., was recently awarded a 25-year service pin by the American Meat Institute. Potts has been identified with the meat industry for over 30 years, having represented R. T. Randall & Co.; Cincinnati Butchers' Supply Co.; John E. Smith's Sons Co., and Fearn Laboratories.

• The property of the National Packing Co., 3100 Colerain ave., Cincinnati, has been bought jointly by the John B. Ireton Co., Cincinnati, and Becker Brothers Co., Newport, Ky. It will be operated as an abattoir by the Ireton company when possession is taken in June. The transaction, including both equipment and real estate, involved \$125,000. The Na-

### Oscar Mayer Announces Two Sales Appointments

Two appointments in the canned meats division have been announced by Oscar Mayer & Co., Madison, Wis. John L. Waddell has been named Chicago district sales manager for the division, succeeding Walter P. McCarthy, who resigned to become sales manager of the wheat germ division of the Kretschmer Corp., Carrollton, Mich. Prior to joining Oscar Mayer & Co., Waddell



JOHN WADDELL



C. ANDERSON

was with C. F. Emling Co. During the war he was associated with the Saginaw and Detroit, Mich. district offices of OPA and before that with Libby, McNeill & Libby.

Bruce Ashby, manager of the canned meats division, also announced the appointment of Charles E. Anderson as assistant eastern division sales manager, with headquarters in Boston. Anderson was with Armour and Company for 15 years, in Albany, N. Y., Pittsburgh and St. Louis. C. A. Marquardt, Philadelphia, is sales manager of the eastern division.



#### A FLASHBACK FROM 1945

In May, 1945, Herman A. Lipkowitz of Carl Phillips and Company, Philadelphia packinghouse brokers, was reading *The National Provisioner* at Kornelmünster, Germany, at the Siegfried Line. Lipkowitz reports that the magazine followed him through Europe during the war.

tional Packing Co. bought the plant from John F. Stegner six years ago.

• Hector Vervaeke of the Globe Casing Co., New York, passed away last week at the age of 84 years. He was well known in the meat industry, having been connected with it for the past 50 years. He was with Globe for five years as Buffalo representative. The Globe Casing Co. has appointed Michael Collins as its Buffalo representative to succeed Vervaeke.

• Frank's Meats & Provisions, Inc., has been incorporated in Buffalo, N. Y., by Sigmund Schwartz, Doris L. Goss and Mervyn J. Schwartz. A business name has been filed for Specialty Meat Products, 2484 Delaware ave., Buffalo, by Thomas F. Amodeo.

• A. C. Thurman, 59, superintendent of industrial relations of Armour and Company at Oklahoma City, died recently after an illness of two weeks. He had been with Armour for 37 years.

• The Sierra Meat and Provision Co., a meat fabricating firm, has opened a modern plant at Reno, Nev. The company supplies meats to restaurants, hotels, dude ranches and retail butchers to their specifications. About 500 guests from all parts of Nevada and eastern California attended an open house recently. The building, 50 by 120 ft., is of brick with 8 in. of cork insulation in all rooms where meat is handled. Incoming carcasses are unloaded directly into the cooling room. Live steam is used to clean trays and pans and delivery trucks daily. Officers of the company are: President, Frank Humphrey; vice president, Virgil Wedge; secretary-treasurer and general manager, Herb Meusell.

• Chester T. Gough, who has managed the cured and smoked meat division of the product department of Kingan & Co., Indianapolis, Ind., for more than 30 years, retired recently. He began with Kingan 46 years ago and has held positions in many departments.

• Claude A. Arms, cashier for Armour and Company at Wilkes-Barre, Pa., has retired after 38 years in the meat pack-

# Announcing:

*the formation of a new concern:*

## **FOOD MANAGEMENT, INCORPORATED**

**PRESIDENT: NORMAN BRAMMALL**

**VICE PRESIDENT and TREASURER: PRESTON D. STOWELL**

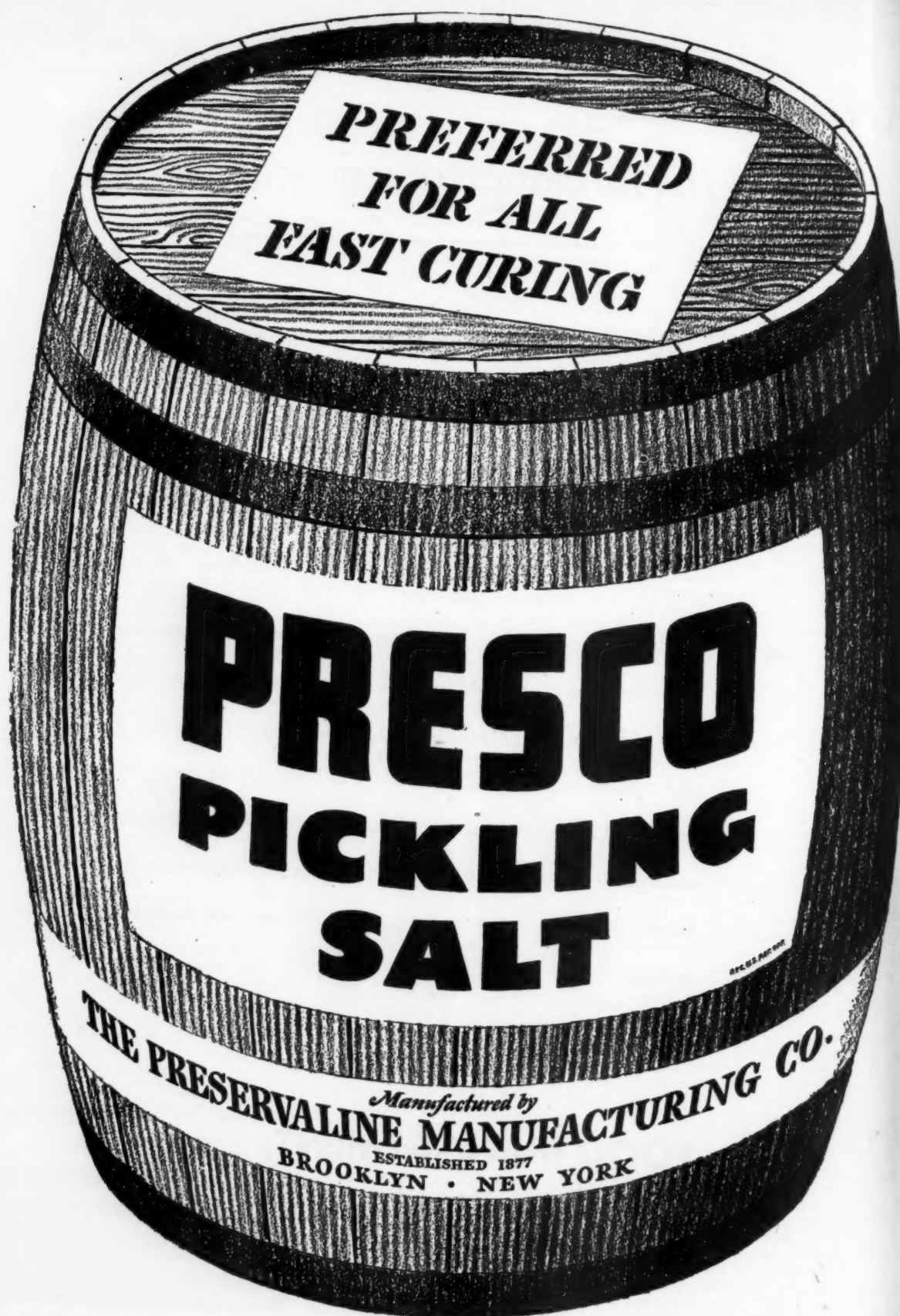


Food Management, Inc. specializes in assisting Meat Packers, Meat Processors, and Allied Industries in solving their problems of Production, Management, and Labor through the application of Methods, Layout, and Production Standards, thus achieving lower overall costs. Consultations will be arranged with plant executives at their convenience. References from clients in the industry are available to new accounts upon request.

## **FOOD MANAGEMENT, INCORPORATED**

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ing industry, first with Morris & Co., and later with Armour. He has been cashier for a number of years.

- A. D. Donnell, secretary and plant superintendent of the Rath Packing Co., has been elected president of the congregation of the First Presbyterian Church at Waterloo, Ia.

- The Associated Meat Jobbers of Southern California held its annual meeting and dinner, January 16, at the Biltmore hotel, Los Angeles. The meeting honored the secretary of the National Association of Hotel and Restaurant Meat Purveyors, Harry L. Rudnick. V. D. Davidson, Virg. Davidson-Chudacoff Co., Los Angeles, was elected president. Other new officers are: Vice president, Gilbert Quan, United Market Co.; treasurer, Don E. Montague, Pacific Meats, Inc.; Directors, Sam Bernbaum, MacBern Provision Co.; Paul J. Cheney, Cheney & Co.; J. S. Duffy, Duffy & Co.; James P. Garvin, Golden State Meat Co.; Barney Guravich, Superior Meat Co.; Fred Hauswald, Jefferson Meat Co.; Irving Hochberg, Le Del Meat Co.; Scott Metcalf, Crown Hotel & Restaurant Supply Co.; Urban N. Patman, Urban N. Patman, Inc.; Harry M. Ray, Davidson Meat Co.; H. J. Tannebaum, American Provision Co., and Paul Woolfson, The Frank Fellows & Woolfson. Ellen Faulkner was reelected executive secretary. The meat packing industry was represented by Ben W. Campton, southern California representative of the Western States Meat Packers Association.

- Keystone Brokerage Co., Philadelphia, has announced that Tom Calvin has joined its staff and will work in its New York-Jersey City office, 40 Journal sq., Jersey City. Calvin was formerly with Armour and Company, Tom Murry, Inc., and in business under the firm



#### SWIFT MAKES FULL-COLOR MOVIE ON SELF-SERVICE

This candid study of women shopping from self-service meat cases is one of the scenes from Swift & Company's new color movie, "Packaging Freshness," which is available on a loan basis to retail food groups. The 20-minute film shows in detail the complete self-service meat operation of a moderate sized retail food store, including receiving, cutting, trimming, storing and many successful packaging techniques. Also included are a scientific sequence on the effects of light and improper refrigeration on packaged fresh and smoked meats. Requests for retail showings should be addressed to Henry Schumacher, head of the Swift merchandising service department at Chicago.

name of Tom Calvin, Inc., New York city.

- A three-year expansion program has been started by the Ballard Packing Co., Marion, Ind., according to A. L. Ervin, general manager. At present the plant employs between 75 and 80 persons. The

force will be increased to approximately 170, Ervin said. The Ballard firm was purchased in September 1946 from the Jesse Ballard heirs by John Marhoefer, Chicago.

- The Chicago Association of Commerce and Industry has re-elected Harvey G. Ellerd, vice president of Armour and Company, to serve another year as president.

- F. C. Conklin, for many years manager of the Hoerman Packing Co., Linn, Kans., and for the past few months with the Perry Packing Co., Los Angeles, is one of the owners of a new Los Angeles firm which will publish an advertising media service.

- Owners of Peters Sausage Co., Detroit, have filed a notice of \$100,000 slander suit in Circuit Court there against the striking United Packinghouse Workers, CIO, Local 69. It was indicated the suit arose from picket signs carried by 75 union members who went on strike on December 28.

- Appointment of Harold K. Hill as assistant administrator for production, Production and Marketing Administration, USDA, effective February 1, was announced this week by Ralph S. Trigg, PMA administrator.

- The number of the new teletype machine recently installed in the office of R. W. Earley, New York city, should be TWX: NY 1-3336, rather than the number printed in these columns last week.

- The new president of the Commodity Exchange Hide Clearing Association of



Photo, United Air Lines

AN AIRLINER SERENELY cruising above San Francisco's historic Golden Gate is another reminder that convention time is again near for the Western States Meat Packers Association. A program featuring well-known speakers in the meat and allied industries has been prepared for an expected record packer attendance. Convention dates are February 21, 22 and 23, and the place is the Palace Hotel, San Francisco.

## ROLL-BRAND BEEF for Perfect Identification

Any brand design, any trademark or grade mark can be easily and rapidly branded on beef with a Great Lakes Beef Brander to give your product extra sales appeal and brand identification. Used by leading packers everywhere because there are real sales-building advantages in branded beef.

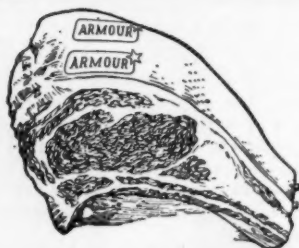


Great Lakes Beef Brander makes a neat, clean, handsome identifying strip that increases beef demand.



No. 200 non-electric Beef Brander has hand engraved interchangeable roller dies, self-

inking reservoir cylinder, extra sturdy construction. With short handle cost only \$47.50 complete with roller; extra engraved rollers (any design) \$27 each. Extension handle for high rail branding \$2. Use with Great Lakes Quick-Dry Violet or NuBrown Ink. Order today!



**GREAT LAKES  
STAMP & MFG. CO.**

2500 IRVING PARK ROAD • CHICAGO 18, ILL.



*It's no mystery!*

Why Tufedge saves time on shrouding operations. The blue stripe clearly indicates the reinforced pinning edge . . . No more fumbling!



QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

**THE CLEVELAND COTTON PRODUCTS CO.**

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

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seasonings and  
specialties  
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New York City is **Floyd Y. Keeler**, president of Jacob Stern & Sons, Inc., hide importers and dealers, and vice president of Commodity Exchange, Inc.

## FLASHES ON SUPPLIERS

**TOWNSEND ENGINEERING CO.:** In a recent expansion of its organization, this Des Moines, Iowa firm has acquired the services of **James Black**, formerly with the development and standardization department of Armour and Company. Black had been associated with Armour for 25 years and has been instrumental in the development of many improved methods and equipment for the industry. In addition to aiding Townsend's engineering department, he will have complete charge of production. Black, with his family, has moved from Chicago to Des Moines.



**JAMES BLACK**

**SUTHERLAND PAPER CO.:** Ed Henry has been assigned to the Chicago metropolitan area by this Kalamazoo (Mich.) firm and will sell direct items. Henry had represented several companies in sales work in the metal working and casting fields before he joined Sutherland.



**LIQUID CARBONIC CORP.:** W. A. Brown, Jr., vice president and general manager, The Liquid Carbonic Corp., Chicago, has announced the appointment of **Bernard J. Oos** as advertising manager of the corporation. Oos has been assistant advertising manager for the past two years. He formerly was with Hotpoint, Inc., Chicago, in the sales promotion department. Oos also was an account executive with the Mace Advertising Agency, Peoria, Ill., and advertising manager for the Bussey Products Co., Chicago.

**AMERICAN CAN COMPANY:** Three members of the Canco sales organization have been appointed to new posts. **E. K. Walsh** has been named manager of sales for the Atlantic division, succeeding **T. E. Alwyn** who recently became company-wide general manager of sales. Walsh had been serving as assistant manager of sales for the division, a post which has been given to **B. R. Wood**, formerly a sales division manager. **D. B. Craver** has been appointed assistant manager of sales for the Central division. He also had been a sales division manager. All three men have been with the can making organization for more than 20 years.

## New Trade Literature

**Water Conditioning (NL 653):** A 20-page bulletin—No. 610—offers up-to-date information on water conditioning equipment, water treating chemicals, systems for boilers and processing equipment, water softener modernization, water filters, taste and odor removers and aerators.—Elgin Softener Corp.

**Vat Dumping (NL 655):** Equipment for dumping vats containing pickled products, illustrated with actual installation photographs, is contained in a four-page bulletin. The time and labor saving elements of the dumping equipment are stressed. Details of seven models are mentioned in the bulletin.—Materials Transportation Co.

**Surfacing for Concrete (NL 663):** Wet surface enamels, so formulated as to adhere on wet or dry surfaces, that will not check, crack or blister and may be washed repeatedly are described in a new brochure. Also included is data on Con-O-Seal, a bakelite floor coater that is said to resist many acids, alkalis, oils and water and to stand up under heavy trucking.—Atlas Paint & Glass Company.

**Office Machinery (NL 664):** Coincident with the announcement of several new products, the International Business Machines Corp. has released an attractive brochure for each piece of equipment as follows: card-programmed electronic calculator; cardatype; accounting machine; card punch; alphabetical collator; consecutive spacing time recorder, and accounting machine that prints three lines from one IBM card. Also available is a handsome catalog detailing IBM services.

**Conveyor Marker (NL 670):** Information about a marking device that is said to make one impression on each package that passes, and on the identical spot on each package, is available in a four-page brochure. The machine has been used successfully on stitching machines, packing machines and many other types of machines where the product handled must be marked.—Algene Marking Equipment, Inc.

**Packhouse Equipment (NL 676):** A new 72-page catalog contains descriptive and pictorial matter on a wide variety of equipment ranging from knives, aprons, smokehouses and controls, to dehairers, trolleys and grinders, etc. The catalog contains a host of small items that are everyday necessities in the meat processing industry.—Food Locker Equipment Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key number only. (2-4-50).

No. ....  
Name .....  
City .....  
Street .....

# C-D TRIUMPH PLATES

## CUT MORE MEAT AND CUT IT BETTER!



C-D TRIUMPH PLATES give you more advantages and cost-cutting features than any other plate on the market. They are reversible, thus giving you two plates for the price of one. They cut more meat and cut it better ... and they out-wear other plates four to one! C-D TRIUMPH PLATES ELIMINATE UNNECESSARY EXPENSES of regrinding and replacement. ... they have proven their marked superiority in all large meat packing plants, and in thousands of smaller plants all over the United States and in foreign countries throughout the world. Available in a wide range of sizes and styles, including solid one-piece plates for all makes of grinders. Write today for your free copy of "Sausage Grinding Pointers."

● The first cost is your only cost for five long years of trouble-free grinding ... four times the life of ordinary plates. The C-D TRIUMPH PLATE is available in all sizes for all makes of grinders.



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Est. 1925

**THE SPECIALTY MFRS. SALES CO.**

CHAS. W. DIECKMANN

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## Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,  
HOTEL SUPPLIERS, CHAIN STORES,  
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY

### ☐ Bull Meat

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round



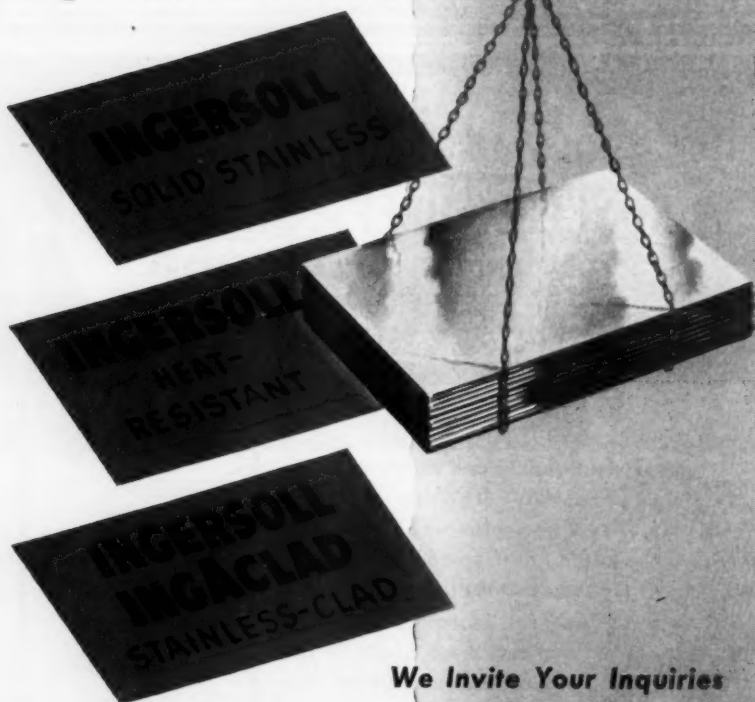
**B. Schwartz & Co.**

2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

Look for the Cost Control Sign on all Barrels and Cartons



You too,  
may find  
**INGERSOLL**  
your  
"Better Source"  
for  
these three  
Special Steels



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**INGERSOLL STEEL DIVISION**  
BORG-WARNER CORPORATION

310 South Michigan Avenue, Chicago 4, Illinois  
Plants: Chicago, Illinois; New Castle, Indiana; Kalamazoo, Michigan



**AMI PROVISION STOCKS**

Inventories of pork were increased by 45,600,000 lbs. during the two-week period ending January 28, according to the American Meat Institute provision stocks survey. This volume of pork placed in storage, although larger than during the previous two weeks, was on a somewhat lower level than in the same period last year when 48,400,000 lbs. were added to holdings. The January 28 total of 458,600,000 lbs. was 21,600,000 lbs. less than year-earlier stocks and 83,600,000 lbs. below the 1939-41 average for the date.

About 20,000,000 lbs. of lard and rendered pork fat moved into storage during the last two weeks in January. This figure was also smaller than the in-storage movement a year earlier which amounted to 23,900,000 lbs. January 28 stocks totaled 135,300,000 lbs., compared with 209,100,000 lbs. a year earlier and 184,900,000 lbs. for the three-year average.

Provision stocks as of January 28, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows January 28 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

January 28 stocks as  
Percentages of  
Inventories on

Jan. 14, 1950 Jan. 29, 1949 1939-41 av.

**BELLIES**

Cured, D. S. ....	108	111	
Cured, S. P. and D. C. ....	102	102	119
Frozen-for-cure, D. S. ....	136	238	
Frozen-for-cure, S. P. & D. C. ....	115	95	104
Total bellies ....	109	*	101

**HAMS**

Cured, S. P. regular ....	136	127	7
Cured, S. P. skinned ....	111	96	68
Frozen-for-cure, regular ....	100	100	1
Frozen-for-cure, skinned ....	122	96	124
Total hams ....	117	96	68

**PICNICS**

Cured, S. P. ....	115	95	75
Frozen-for-cure ....	114	86	67
Total picnics ....	115	90	71

**FAT BACKS, D. S. CURED**

.....	98	92	57
-------	----	----	----

**OTHER CURED & FROZEN**

Cured, D. S. ....	102	75	..
Cured, S. P. ....	99	84	78
Frozen-for-cure, D. S. ....	118	59	..
Frozen-for-cure, S. P. ....	114	87	128
Total other ....	107	82	81
BARRELED PORK ....	115	94	17
TOT. D. S. CURED ITEMS ....	104	100	..
TOT. S. P. & D. C. CURED ....	106	98	76
TOT. FROZ. FOR D. S. CURE ....	126	93	..
TOT. S. P. & D. C. FROZEN ....	117	94	98
TOTAL CURED AND FROZEN- FOR-CURE ....	111	96	81

**FRESH FROZEN**

Loins, shoulders, butts and spareribs ....	112	95	94
All other ....	108	90	145
Total ....	110	93	119
TOT. ALL PORK MEATS ....	111	96	85
RENDERED PORK FAT ....	107	82	†
LARD ....	118	64	71

\*Small percentage change.  
†Included with lard.

**CHICAGO PROV. SHIPMENTS**

	Week Jan. 28	Previous week	Cor. w. 1949
Cured meats, pounds ....	18,230,000	19,505,000	22,705,000
Fresh meats, pounds ....	30,328,000	28,471,000	38,082,000
Lard, pounds ....	7,090,000	8,832,000	4,477,000

# Hogs Off 13% as Total Inspected Meat Output Drops for Second Straight Week

MEAT production under federal inspection in the week ended January 28 totaled 321,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter of all species showed a further drop and meat production was down 11 per cent from 362,000,000 lbs. reported for the preceding

week last year. Output of inspected veal in the three weeks was 10,600,000, 11,400,000 and 10,500,000 lbs.

Hog slaughter was estimated at 1,240,000 head, 13 per cent below 1,431,000 reported for the previous week but 7 per cent above the 1,158,000 kill for the same week in 1949. Production of

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended January 28, 1950—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
Jan. 28, 1950.....	244	132.2	97	10.6	1,240	167.4	233	10.7	320.9	320.9
Jan. 21, 1950.....	263	143.9	101	11.4	1,431	194.6	252	11.6	361.5	361.5
Jan. 29, 1949.....	260	140.2	100	10.5	1,158	162.1	295	13.4	326.2	326.2

### AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 lbs.		Total	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed
Jan. 21, 1950.....	960	542	200	109	245	135	100	46	15.2	46.3	15.2	46.3
Jan. 14, 1950.....	965	547	208	113	245	136	101	46	14.9	46.1	14.9	46.1
Jan. 29, 1949.....	991	539	191	105	256	140	98	45	16.1	47.7	16.1	47.7

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

week and 2 per cent below 326,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter of 244,000 head was 7 per cent below 263,000 reported for the previous week and 6 per cent below the 260,000 kill of the same week last year. Beef production was estimated at 132,000,000 lbs., compared with 144,000,000 in the preceding week and 140,000,000 in the week a year ago.

Calf slaughter of 97,000 head compared with 101,000 reported for the preceding week and 100,000 in the same

pork was 167,000,000 lbs., compared with 195,000,000 in the preceding week and 162,000,000 in the same week last year. Lard production of 46,300,000 lbs. compared with 52,100,000 reported a week earlier and 47,700,000 processed in the same period last year.

Sheep and lamb slaughter of 233,000 head compared with 252,000 head in the preceding week and 295,000 in the week last year. Production of lamb and mutton in the three weeks under comparison amounted to 10,700,000, 11,600,000 and 13,400,000 lbs., respectively.

## CHICAGO PROVISION STOCKS

The 10,183,022 lbs. of pork added to inventories at Chicago during January was much smaller than the amount added a month earlier, and brought January 31 holdings to 64,722,410 lbs. This amount was 523,447 lbs. smaller than a year earlier, reversing the status of the past two months when holdings were larger than in the previous year.

During the last half of January, 6,264,319 lbs. of lard moved into storage, bringing the total January increase of holdings to 11,932,083 lbs. January 31 stocks of 54,535,613 lbs., however, were little more than half the size of the amount held on the same date of 1948.

	Jan. 31, '50, lbs.	Dec. 30, '49, lbs.	Jan. 31, '49, lbs.
All barreled pork (brils.).....	1,538	1,882	975
P. S. lard (a).....	46,391,073	34,179,212	68,271,187
P. S. lard (b).....	2,791,000	3,292,000	7,081,000
Dry rendered lard (a).....	2,008,908	1,109,072	1,276,056
Dry rendered lard (b).....	3,439,032	4,023,246	6,378,326
Other lard.....	54,535,613	42,603,530	108,286,509
D. S. cl. bellies (contract).....	27,000	261,400	125,000
(other).....	4,218,152	2,771,216	3,629,399
TOTAL D. S. CL. BELLIES.....	4,245,152	3,032,616	3,754,399
D. S. rib bellies.....	1,156,400	1,150,875	1,677,582
D. S. fat backs.....	932,504	830,026	2,185,431
S. P. regular hams.....	20,048,773	15,855,886	22,553,149
S. P. bellies.....	20,387,797	19,781,546	16,070,363
S. P. picnic, S. P. Boston shldrs.....	6,129,020	4,821,002	8,328,059
Other cut meats.....	11,792,764	9,067,437	10,676,874
TOTAL ALL MEATS.....	64,722,410	54,539,388	65,245,857
(a) Made since October 1, 1949. (b) Made previous to October 1, 1949.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

## DANISH PORK EXPORTS

The recovery of the Danish livestock industries provided an increase of 256 per cent in exports of bacon and pork during 1949 over 1948, according to the Office of Foreign Agricultural Relations, but exports of these products are still only slightly over half as large as prior to World War II. In 1949, 231,752,000 lbs. of pork and bacon were exported, compared with 90,955,000 lbs. in 1948. The greater portion of the exports of these products has been provided for by long-term contracts with the United Kingdom. Germany also became a much more important Danish market in 1949 and is expected to be more important in 1950 since the two countries have signed bilateral trade agreements.

## DEC. POULTRY CANNING

During December 1949, 11,225,000 lbs. of poultry was canned or used in canning, according to The Bureau of Agricultural Economics. This amount was 6 per cent less than that used in December 1948. The total amount used for canning in 1949 was 128,231,000 lbs., a decrease of 13 per cent from 1948, but an increase of 46 per cent over 1947.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

## MINUS CUTTING RESULTS RANGE FROM 41c TO \$1.35 THIS WEEK

(Chicago costs and credits, first three days of week.)

The rising trend in prices of live hogs and pork products continued this week, and again hog costs climbed the furthest, resulting in all weights of hogs tested cutting with poorer margins. The heavy butchers were in the weakest position with a minus margin of \$1.35.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—160-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value						Value						Value					
	Pct.	Price	per	per		Pct.	Price	per	per		Pct.	Price	per	per			
	live	lb.	cwt.	cwt.		live	lb.	cwt.	cwt.		live	lb.	cwt.	cwt.			
	wt.	lb.	alive	fin.	yield	wt.	lb.	alive	fin.	yield	wt.	lb.	alive	fin.	yield		
Skinned hams	12.6	41.7	\$ 5.25	\$ 7.55	12.6	41.5	\$ 5.23	\$ 7.35	12.9	39.0	\$ 5.03	\$ 7.06	12.9	39.0	\$ 5.03	\$ 7.06	
Picnics	5.6	25.0	1.40	2.02	5.5	23.2	1.28	1.78	5.3	23.2	1.23	1.72	5.3	23.2	1.23	1.72	
Boston butts	4.2	31.8	1.34	1.94	4.1	31.3	1.29	1.82	4.1	29.6	1.21	1.68	4.1	29.6	1.21	1.68	
Loins (blade in)	10.1	35.7	3.61	5.21	9.8	34.0	3.33	4.72	9.6	31.2	3.00	4.18	9.6	31.2	3.00	4.18	
Bellies, S. P.	11.0	27.7	3.93	4.37	9.5	26.2	2.49	3.34	3.9	21.7	2.85	3.19	3.9	21.7	2.85	3.19	
Bellies, D. S.	.....	.....	.....	.....	2.1	16.9	.36	.51	8.6	16.9	1.45	2.03	8.6	16.9	1.45	2.03	
Fat backs	.....	.....	.....	.....	3.2	6.7	.22	.30	4.6	7.8	.36	.50	4.6	7.8	.36	.50	
Plates and jowls	2.9	9.0	.26	.38	3.0	9.0	.27	.38	3.4	9.0	.31	.43	3.4	9.0	.31	.43	
Raw leaf	2.3	8.2	.19	.26	2.2	8.2	.18	.25	2.2	8.2	.18	.25	2.2	8.2	.18	.25	
P. S. lard, rend. wt.	13.9	9.1	1.27	1.81	12.3	9.1	1.12	1.57	10.4	9.1	.95	1.32	10.4	9.1	.95	1.32	
Spareribs	1.6	28.2	.46	.65	1.6	24.3	.39	.50	1.6	16.8	.27	.37	1.6	16.8	.27	.37	
Regular trimmings	3.3	18.8	.46	.65	3.1	18.8	.43	.58	2.9	13.8	.40	.57	2.9	13.8	.40	.57	
Feet, tails, etc.	2.0	7.7	.15	.22	2.0	7.7	.15	.22	2.0	7.7	.15	.22	2.0	7.7	.15	.22	
Offal & misc.	.....	.....	.50	.72	.....	.....	.50	.70	.....	.....	.50	.70	.....	.....	.50	.70	
Total yield & value	69.5		\$17.92	\$25.78	71.0		\$17.24	\$24.28	71.5		\$15.89	\$22.22	71.5		\$15.89	\$22.22	
			Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs			\$17.34					\$16.91					\$16.45				
Condemnation loss			.00					.08					.08				
Handling and overhead			.90					.78					.71				
TOTAL COST PER CWT.			\$18.33					\$17.77					\$17.24				
TOTAL VALUE			17.92					25.78					15.89				
Cutting margin			— .41					— .53					— 1.35				
Margin last week			— .38					— .46					— 1.17				

# If you have doubts about Ac'cent in your food

(as one important food processor had)

## You can try it on the consumer (as he did)

## And find out what he found out (that people will like your food better when a little Ac'cent is added)

*Ac'cent* is not a flavoring,  
not a condiment. It adds no  
flavor, aroma or color of its  
own. It simply, but wonder-  
fully, brings out—and holds  
—the natural flavors of foods.  
With Ac'cent, you use your  
own formulas: you prepare  
as usual—just add Ac'cent.

Ac'cent is a 99+ % pure  
monosodium glutamate,  
derived from vegetable sources.  
A wholesome product of Na-  
ture. 100 and 200 lb. drums.

Trade Mark "Ac'cent" Reg. U. S. Pat. Off.



# Ac'cent<sup>®</sup> makes food flavors sing

Printed in U. S. A.

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He doubted that Ac'cent could improve the flavor of his beef stew. "Our beef stew is as good as we can make it commercially," he said. And his technical staff said the same.



He agreed to test Ac'cent and try it on the public. He ran two batches of beef stew, one with Ac'cent added, one without. He sent to 562 families a can from each batch, and asked them to compare the two.



Out of the 1995 persons making up those 562 families, 1131 preferred the stew with Ac'cent! Here was the CONSUMER'S answer to this manufacturer's assertion that there was no practical way to improve his product.

**At no obligation to you,** we will welcome the opportunity to demonstrate what Ac'cent can do in *one of your own foods*—to pay the cost of a test run in your plant, including payment for the materials used!

Our food technologists will conduct the test. *You be the judge.* Wire or phone for full information.

**Amino Products Division**  
**International Minerals & Chemical Corp.**  
General Offices: 20 N. Wacker Drive  
Chicago 6, Illinois  
San Francisco: 214 Front Street  
New York City: 61 Broadway

The National Provisioner—February 4, 1950



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

CARCASS BEEF (l.c.l. prices)	
Feb. 1, 1950	per lb.
Native steers—	
Choice, 600/800	52 @ 53
Good, 600/700	42 @ 42½
Good, 700/800	41½ @ 42½
Commercial, 500/700	39 @ 42n
Utility, 400/np	30½
Commercial cows, 500/800	31 @ 32
Can. & Cut. cows, north.	30½ @ 30½
350 up	33½
Bologna bulls, north.	33½
600 up	33½

### STEER BEEF CUTS 500/800 lb. Carcasses (l.c.l. prices)

Chosen:	
Hinds & ribs	72
Hindquarters	65 @ 68
Rounds	46 @ 47
Loins, trimmed	1.12 @ 1.18
Loins & ribs (sets)	1.06 @ 1.10
Sirloins	88
Forequarters	39 @ 40
Backs	41 @ 42
Chus, square cut	38 @ 42
Ribs	90 @ 95
Briquets	38 @ 42
Good:	
Hinds & ribs	54
Hindquarters	46 @ 50
Rounds	43 @ 46
Loins, trimmed	70 @ 76
Loins & ribs (sets)	64 @ 70
Sirloins	72
Forequarters	37 @ 40
Backs	39 @ 42
Chus, square cut	38 @ 42
Ribs	50 @ 57
Briquets	38 @ 40
Naveles	15 @ 22
Plates	23 @ 25
Hind shanks	20
Fore shanks	22
Bull tenderloins, 5/up	96 @ 99
Cow tenderloins, 5/up	96 @ 99

### BEEF PRODUCTS (l.c.l. prices)

Tongues, No. 1, 3/up, fresh or frozen	28 @ 27
Tongues, No. 2, 3/up, fresh or frozen	17 @ 19
Brains	5½ @ 6
Hearts	19 @ 19½
Livers, selected	45 @ 46
Livers, regular	37½
Tripes, scalded	6 @ 6½
Tripes, cooked	7½ @ 7½
Kidneys	9½ @ 10
Lips, scalded	11
Lips, unscaled	7½ @ 8
Lungs	7½
Melts	7 @ 7½
Odds	5¼ @ 5½

### BEEF HAM SETS (l.c.l. prices)

Knuckles	44½
Inaides	46½
Outaides	44

### FANCY MEATS (l.c.l. prices)

Beef tongues, corned	28 @ 30
Veal breads, under 6 oz.	72 @ 75
6 to 12 oz.	74 @ 76
12 oz. up	83 @ 88
Calf tongues	22 @ 23
Lamb fries	67 @ 70
Or tails, under ½ lb.	14
Over ½ lb.	21 @ 22

### WHOLESALE SMOKED MEATS (l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	47½ @ 47½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	48½ @ 51½
Hams, skinned, 16/18 lbs., wrapped	45½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	47 @ 49½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	38 @ 40
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	35 @ 36½
Bacon, No. 1 sliced, 1-lb. open-faced layers	43 @ 47½

### CALF & VEAL—HIDE OFF Carcasses (l.c.l. prices)

Choice, 80/150	40 @ 50
Choice, under 200 lbs.	47 @ 48
Good, under 200 lbs.	41 @ 45
Commercial, 80/150	41 @ 45
Commercial, under 200 lbs.	30 @ 33
Utility, all weights	30 @ 33

### CARCASS LAMBS (l.c.l. prices)

Choice, 40/50	46 @ 48
Good, 40/50	44 @ 47
Commercial, all weights	38 @ 44

### CARCASS MUTTON (l.c.l. prices)

Good, 70/down	.....
Commercial, 70/down	.....
Utility, 70/down	.....

### FRESH PORK AND PORK PRODUCTS (l.c.l. prices)

Hams, skinned, 10/16 lbs.	41½ @ 42½
Pork loins, regular, under 12 lbs.	37½ @ 38½
Pork loins, boneless	33 @ 34
Shoulders, skinned, bone in, under 16 lbs.	29½ @ 30
Picnics, 4/6 lbs.	26½
Picnics, 6/8 lbs.	24½
Boston butts, 4/8 lbs.	34 @ 34½
Boneless butts, c.t., 2/4	43½ @ 44
Tenderloins	63 @ 65
Neck bones	9
Livers	14½ @ 15
Kidneys	8½ @ 8½
Brains	6½ @ 7
Ears	7½ @ 8
Snouts, lean in	6½ @ 7
Feet, front	6½ @ 6½

### SAUSAGE MATERIALS—FRESH (l.c.l. prices)

Pork trim., reg.	15 @ 15½
Pork trim., guar. 50% lean	15½ @ 16
Pork trim., spec.	.....
85% leans	36 @ 36½
Pork trim., ex. 95% leans	41 @ 43
Pork cheek meat, trmd.	28½ @ 29½
Pork tongues	18 @ 18½
Bull meat, boneless	42 @ 42½
Bon's cow meat, f.c. C. C. 39	40 @ 40½
Cow chucks, boneless	40 @ 40½
Beef trimmings, 85-90%	36 @ 36½
Beef cheek & head meat, trmd.	28 @ 28½
Shank meat	40 @ 41
Veal trimmings, bon's	37 @ 37½

### SAUSAGE CASINGS (F. O. B. Chicago)

(l.c.l. prices quoted to manufac- turers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to 1½ in., 180 pack	42 @ 47
Domestic rounds, over 1½ in., 140 pack	60 @ 70
Export rounds, wide, over 1½ in.	1.10 @ 1.35
Export rounds, medium, 1½ to 1½ in.	60 @ 70
Export rounds, narrow, 1½ in. under	90 @ 1.10
No. 1 weasands, 24 in. up	12 @ 12
No. 1 weasands, 22 in. up	7 @ 7
No. 2 weasands	5½ @ 6
Middles, sewing, 1½ @	1.15 @ 1.25
2 in. in.	1.25 @ 1.40
Middles, select, wide, 2 @ 2½ in.	1.45 @ 1.50
Middles, select, extra, 2½ @ 2½ in.	2.15 @ 2.40
Beef bungs, export No. 1	27 @ 30
Beef bungs, domestic	19 @ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	23 @ 25
10-12 in. wide, flat	12 @ 13
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & 30	3.40 @ 3.45
Narrow, medium, 29 @ 32 mm.	3.40 @ 3.45
Medium, 32 @ 35 mm.	2.40 @ 2.45
Spe. medium, 35 @ 38 mm.	1.65 @ 1.75
Wide, 38 @ 45 mm.	1.50 @ 1.60
Export bungs, 34 in. cut	28 @ 30
Large prime bungs, 34 in. cut	16 @ 18
Medium prime bungs, 34 in. cut	13 @ 14
Small prime bungs	9 @ 10
Middles, per set, cap off	45 @ 70

### DRY SAUSAGE (l.c.l. prices)

Cervelat, ch. hog bungs	81 @ 84
Thuringer	48
Farmer	67
Holsteiner	67
B. C. Salami	74 @ 79
B. C. Salami, new con.	46
Genoa style salami, ch.	81
Pepperoni	67
Mortadella, new condition	47
Italian style hams	60
Cappicola (cooked)	66



HIRAM CUKE sez!

use Goldsmith's

DICED SWEET PICKLE

in your loaves and specialties  
for distinctive taste and eye appeal

- DICED, READY TO USE
- NATURALLY BEAUTIFUL GREEN COLOR
- LOW-COST SALES GETTER
- IMMEDIATE DELIVERY AT ALL TIMES
- SAMPLES ON REQUEST!

Meat Loaves and Sausage Specialties are more tasty and more sales-appealing when you add GOLDSMITH's ready-to-use Diced Sweet Pickle. Naturally beautiful green color actually enhances the appearance of your meat product and invites sales!

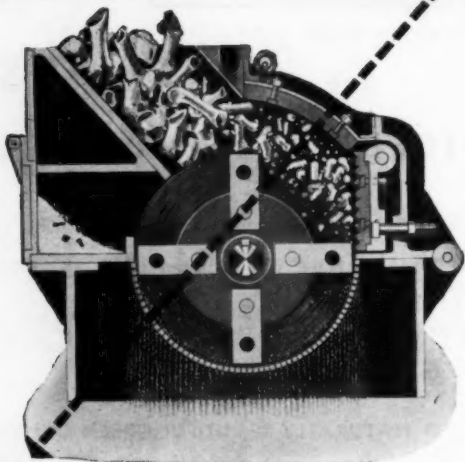
Other sales-boosters in the GOLDSMITH line include: Diced Sour and Dill Pickles... Sweet or Sour Chunks... Diced Red and Green Peppers. Your inquiries are invited.

- Write, wire or phone at once for samples and quotations!

**Goldsmith**  
PICKLE COMPANY

4941 SOUTH RACINE AVENUE  
CHICAGO 9, ILLINOIS

# High Grease Content Material Ground *Easily* with -----



## WILLIAMS HEAVY-DUTY HAMMERMILLS

Hundreds have found the Williams heavy-duty hammermills superior for grinding meat scrap, cracklings, tankage and similar products. Grinds high grease content with less power ... keeps material cooler! These are the features which insure Williams better performance!

### FOUR-FOLD HAMMER WEAR

All hammers have four wearing corners which can be turned to material one after another to give four-fold wear.

### ADJUSTABLE GRINDING PLATE

Can be moved toward hammers to preserve original close contact of hammers to compensate for wear on grinding parts.

### LARGE HOPPER OPENING

Prevents bridging in the hopper when feeding expeller cake or broken cake cracklings.

### HINGED COVER

Provides easy access to the entire interior.

### METAL TRAP

Provides outlet for tramp iron and minimizes damage to hammers and screens.

**WILLIAMS PATENT CRUSHER & PULVERIZER CO.**  
2708 N. 9th ST. ST. LOUIS 6, MO.

### WILLIAMS ALSO MAKES

Vibrating screens, crushers for bones, carcasses, and entrails, complete packaged by-product grinding plants.



## DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings...	36 1/2 @ 38
Pork sausage, bulk...	31 1/4 @ 34
Frankfurters, sheep casings...	44 @ 46 1/4
Frankfurters, hog casings...	44 @ 46
Frankfurters, skinless...	40 @ 41
Bologna...	38 @ 41
Bologna, artificial casings...	36 @ 39
Smoked liver, hog bungs...	38 @ 41
New Eng. lunch, specialty...	52 @ 53
Mixed luncheon spec., ch...	45 @ 48
Tongue and blood...	38 @ 37
Blood sausage...	32 @ 37
Souse...	35 @ 35
Polish sausage, fresh...	34 @ 34
Polish sausage, smoked...	42 @ 48

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	29	33
Resifted...	31	35
Chili powder...	26	37
Chili pepper...	36 @ 39	
Cloves, Zanzibar...	31	35
Ginger, Jam., unbl.	61	66
Ginger, African...	56	61
Cochin...		
Mace, fcy, Banda...	1.28	
East Indies...	1.19	
West Indies...	30	
Mustard, flour, fcy...	26	
No. 1...	49	
West India Nutmeg...	48 @ 54	
Paprika, Spanish...	72	
Pepper, Cayenne...	62	
Red No. 1...	1.52	1.90
Pepper, Packera...	2.61	2.75
Pepper, white...	1.52	1.59
Pepper, Black...	1.52	1.59
Malabar...		
Black Lampong...		

## CURING MATERIALS

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...	4.80
Saltpeter, n. ton, f.o.b. N. Y.	11.00
Dbl. refined gran...	14.00
Small crystals...	14.00
Medium crystals...	14.00
Pure rfd., gran. nitrate of soda...	14.00
Pure rfd., powdered nitrate of soda...	14.00
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton \$19.00
Granulated...	23.00
Rock, bulk, 40 ton cars, Detroit...	23.00
Sugar—Raw, 96 basis, f.o.b. New Orleans...	7.70
Standard gran., f.o.b. refiners (2%)...	7.96 @ 8.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%...	7.00
Dextrose, per cwt. in paper bags, Chicago...	7.20

## SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed...	20	23
Comino seed...	24	26
Mustard ad., fcy...	21	26
Yel. American...	19	22
Marjoram, Chilean...	05	72
Oregano...	21	28
Coriander, Mexico...	17	20
Natural No. 1...	08	71
Marjoram, French...	08	71
Sage Dalmation...	1.00	1.10
No. 1...		

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles January 31	San Francisco January 31	No. Portland January 31
<b>FRESH BEEF: (Carcass)</b>			
STEER:			
Good:			
400-500 lbs. ....	\$ 41.00 @ 42.00	\$ 44.00 @ 45.00	\$ 43.00 @ 44.00
500-600 lbs. ....	41.00 @ 42.00	43.00 @ 44.00	43.00 @ 44.00
Commercial:			
400-500 lbs. ....	38.00 @ 40.00	40.00 @ 42.00	39.00 @ 42.00
Utility:			
400-600 lbs. ....	35.00 @ 37.00	34.00 @ 38.00	36.00 @ 38.00
<b>COW:</b>			
Commercial, all wts. ....	32.00 @ 34.00	35.00 @ 38.00	35.00 @ 37.00
Cutter, all wts. ....	30.00 @ 31.00	30.00 @ 32.00	31.00 @ 32.00
<b>FRESH CALF: (Skin-Off)</b>		(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down. ....	47.00 @ 49.00	44.00 @ 47.00	46.00 @ 49.00
Good:			
200 lbs. down. ....	47.00 @ 49.00	44.00 @ 47.00	46.00 @ 49.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>			
<b>LAMB:</b>			
Choice:			
40-50 lbs. ....	45.00 @ 46.00	45.00 @ 48.00	44.00 @ 46.00
50-60 lbs. ....	46.00 @ 47.00	42.00 @ 45.00	43.00 @ 44.00
Good:			
40-50 lbs. ....	45.00 @ 46.00	45.00 @ 48.00	44.00 @ 46.00
50-60 lbs. ....	45.00 @ 46.00	43.00 @ 45.00	43.00 @ 44.00
Commercial, all wts. ....	43.00 @ 45.00	40.00 @ 45.00	39.00 @ 41.00
Utility, all wts. ....	41.00 @ 43.00	36.00 @ 40.00	36.00 @ 38.00
<b>MUTTON (EWE):</b>			
Good, 75 lbs. dn. ....	30.00 @ 32.00	30.00 @ 32.00	24.00 @ 26.00
Commercial, 75 lbs. dn. ....	30.00 @ 32.00	28.00 @ 30.00	22.00 @ 23.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs. ....	27.50 @ 28.50	28.00 @ 30.00	27.00 @ 29.00
120-137 lbs. ....		26.00 @ 28.00	
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs. ....	40.00 @ 42.00	46.00 @ 48.00	44.00 @ 47.00
10-12 lbs. ....	40.00 @ 42.00	44.00 @ 46.00	44.00 @ 47.00
12-16 lbs. ....	39.00 @ 40.00	40.00 @ 44.00	42.00 @ 43.00
<b>PICNICS:</b>			
4-8 lbs. ....		28.00 @ 32.00	
<b>PORK CUTS NO. 1:</b>			
<b>HAM, Skinned:</b>	(Smoked)	(Smoked)	(Smoked)
12-16 lbs. ....	46.00 @ 52.00	52.00 @ 54.00	50.00 @ 54.00
16-20 lbs. ....	45.00 @ 51.00	50.00 @ 52.00	50.00 @ 52.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs. ....	35.00 @ 44.00	46.00 @ 48.00	47.00 @ 51.00
8-10 lbs. ....	34.00 @ 43.00	44.00 @ 46.00	45.00 @ 48.00
10-12 lbs. ....	34.00 @ 43.00		45.00 @ 48.00
<b>LARD, Refined:</b>			
Tierces ....	12.00 @ 13.00		13.00 @ 13.50
50 lb. cartons & cans. ....	13.00 @ 14.00	15.00 @ 15.50	
1 lb. cartons. ....	13.50 @ 14.50	15.50 @ 16.00	14.00 @ 15.00

## MAX J. SALZMAN

2618 W. MADISON ST., CHICAGO 12, ILL.  
SACRAMENTO 2-4800 • Cable Address: NATSAL

## SAUSAGE CASINGS



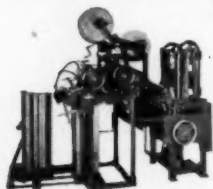


# — HIGH SPEED — LARD PACKAGING

For those who want high speed carton packaging, Peters offers its "Senior" line of packaging machinery.

If you are still setting up and closing cartons by wasteful hand methods, or if your present packaging machines are slow and obsolete, investigate the merits of Peters Packaging Machinery.

Send us samples of the cartons you are now using and we will recommend machines to meet your specific requirements.



Peters Senior Carton Forming & Lining Machine Equipped with Automatic Carton & Liner Feeding Device sets up 60 or more cartons per minute, depending upon size of carton used. Machine is automatic.



Peters Senior Carton Folding & Closing Machine closes 60 or more cartons per minute, depending upon size of carton used. Fully automatic, no operator required.

**PETERS MACHINERY CO.**  
4700 Ravenswood Ave. Chicago 40, Ill.

## LARD FLAKES

### IMPROVE YOUR LARD

● We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES. Samples will be sent on request. Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

**THE E. KAHN'S SONS CO.**  
CINCINNATI 25, OHIO • Phone: Kirby 4000

Meat Packers — Manufacturers — Wholesalers  
Brokers — Jobbers

Contact Us For

## Gold Medal Capicola

TASTY—TEMPTING—TENDER

Distributors Wanted—Protected Territories

Write for Full Particulars

## GOLD MEDAL PACKING CORPORATION

614 BROAD STREET

UTICA, N.Y.

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, FEBRUARY 2, 1950

#### REGULAR HAMS

Fresh or Frozen		S.P.
8-10	.....39n	39n
10-12	.....39n	39n
12-14	.....39n	39n
14-16	.....39n	38n

#### BOILING HAMS

Fresh or Frozen		S.P.
16-18	.....36½n	36½n
18-20	.....35n	35n
20-22	.....34½n	34½n

#### SKINNED HAMS

Fresh or Frozen		S.P.
10-12	.....41½	41½n
12-14	.....41½	41½n
14-16	.....40½	40½n
16-18	.....38½ @39½	39n
18-20	.....37½	37½n
20-22	.....37½	37½n
22-24	.....37½	37½n
24-26	.....36½	36½n
26-30	.....34	34n
25-up, No. 2's	.....32½ @33	...
Inc.	.....	...

#### OTHER D.S. MEATS

Fresh or Frozen		Cured
Regular plates	.....12n	12n
Clear plates	.....8n	8n
Square jowls	.....12 @12½n	12 @12½n
Jowl butts	.....7½	7½
S. P. jowls	.....8 @8½n	8 @8½n

#### PICNICS

Fresh or Frozen		S.P.
4-6	.....25½	25½n
4-8 range	.....23½	23½n
6-8	.....23½	23½n
8-10	.....23½	23½n
10-12	.....23½	23½n
12-14	.....23½	23½n
8-up, No 2's	.....23½	23½n
Inc.	.....	...

#### BELLIES

Fresh or Frozen		Cured
6-8	.....29½	29½n
6-10	.....28	28n
10-12	.....26½	26½n
12-14	.....25	25n
14-16	.....24	24n
16-18	.....20½	20½n
18-20	.....19½	19½n

#### GR. AMN.

#### BEL.

18-20	.....18n	18n
20-25	.....18	18n
25-30	.....17½n	17½n
30-35	.....15n	15n
35-40	.....14½n	14½n
40-50	.....14½n	14½n

#### FAT BACKS

Green or Frozen		Cured
6-8	.....7½	7½n
8-10	.....7½	7½n
10-12	.....8n	8n
12-14	.....8½	8½n
14-16	.....9	9n
16-18	.....9½	9½n
18-20	.....10½	10½n
20-25	.....10½	10½n

### LARD FUTURES PRICES

MONDAY, JANUARY 30, 1950

Open	High	Low	Close
Mar. 10.70	10.70	10.67½	10.67½
May 10.70	10.70	10.67½	10.70n
July 10.75	.....	.....	10.75
Sept. 10.80	.....	.....	10.80

Sales: 1,080,000 lbs.

Open interest at close Fri., Jan. 27th: Mar. 492, May 236, July 121, Sept. 28; at close Sat., Jan. 28th: Mar. 460, May 263, July 121 and Sept. 29 lots.

TUESDAY, JANUARY 31, 1950

Mar. 10.70	10.70	10.55	10.55
May 10.67½	10.67½	10.57½	10.57½
July 10.70	10.70	10.65	10.65
Sept. 10.75	.....	.....	10.75

Sales: 2,960,000 lbs.

Open interest at close Mon., Jan. 30th: Mar. 448, May 260, July 124 and Sept. 29 lots.

WEDNESDAY, FEBRUARY 1, 1950

Mar. 10.55	10.55	10.42½	10.45n
May 10.50	10.52½	10.42½	10.42½n
July 10.70	10.70	10.50	10.50n
Sept. 10.75	10.75	10.55	10.55n

Sales: 4,480,000 lbs.

Open interest at close Tues., Jan. 31st: Mar. 432, May 284, July 126 and Sept. 30 lots.

THURSDAY, FEBRUARY 2, 1950

Mar. 10.40	10.45	10.35	10.40n
May 10.40	10.47½	10.30	10.37½n
July 10.55	10.57½	10.42½	10.45
Sept. 10.55	.....	.....	10.52½n

Sales: 3,520,000 lbs.

Open interest at close Wed., Feb. 1st: Mar. 425, May 306, July 141 and Sept. 32 lots.

FRIDAY, FEBRUARY 3, 1950

Mar. 10.40	10.40	10.37½	10.40n
May 10.50	10.50	10.37½	10.40n
July 10.45	10.57½	10.45	10.47½n
Sept. 10.55	10.55	10.55	10.55

Sales: About 1,000,000 lbs.

Open interest at close Thurs., Feb. 2nd: Mar. 414, May 315, July 143 and Sept. 32 lots.

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	
Jan. 28	10.70n	9.12½n	8.62½n
Jan. 30	10.67½n	9.12½n	8.62½n
Jan. 31	10.55n	9.12½n	8.62½n
Feb. 1	10.45n	9.00n	8.50n
Feb. 2	10.40n	9.00n	8.50n
Feb. 3	10.40n	8.87½n	8.37½n

### FATS-OILS EXPORT

U. S. fats and oils exports, January-November, were:

January-November	
Commodity	1949 1948
Soybeans, bu.	22,440,000 3,967,000
Soybean oil:	
Refined, lbs.	195,811,000 35,868,000
Crude, lbs.	135,517,000 40,066,000
Coconut oil:	
Refined, lbs.	4,047,000 8,962,000
Crude, lbs.	11,717,000 9,567,000
Cottonseed oil:	
Refined, lbs.	51,149,000 20,827,000
Crude, lbs.	55,652,000 7,779,000
Flaxseed, bu.	3,107,000 128,000
Linseed oil:	
Refined, lbs.	3,645,000 26,994,000
Peanut:	
Shelled, lbs.	336,308,000 403,446,000
Not shelled, lbs.	7,168,000 9,162,000
Peanut oil:	
Refined, lbs.	22,403,000 670,000
Crude, lbs.	40,010,000 .....
Cooking fats:	
lbs.	21,730,000 2,973,000
Lard, lbs.	559,387,000 230,722,000
Oleomargarine:	
lbs.	1,858,000 3,158,000
Tallow:	
Edible, lbs.	23,289,000 1,277,000
Inedible, lbs.	339,223,000 54,488,000

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	.....\$12.65
Refined lard, 50-lb. cartons, f.o.b. Chicago	.....12.87½
Kettle rend., tierces, f.o.b. Chicago	.....13.62½
Leaf, kettle rend., tierces, f.o.b. Chgo.	.....13.82½
Lard flakes	.....13.87½
Neutral, tierces, f.o.b. Chicago	.....14.25
Standard Shortening *N. & S.	.....18.00
Hydrogenated Shortening N. & S.	.....19.75

\*Del'd.

### CANADIAN OLEO OUTPUT

Margarine production in Canada during 1949 has been estimated at 73,958,000 lbs., according to the Office of Foreign Agricultural Relations.

# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(l.c.l. prices)

Feb. 1, 1950

per lb.

City

Choice	51 1/2 @ 59 1/4
Good	43 1/2 @ 51 1/4
Commercial	39 @ 45
Canner & cutter	30 1/2 @ 35 1/4
Bologna bulls	35 @ 35 1/2

### BEEF CUTS

(l.c.l. prices)

Choice:	
Hinds & ribs	64 @ 68
Rounds, N. Y. flank off	47 @ 49
Hips, full	64 @ 67
Top sirloins	58 @ 62
Short loins, untrimmed	1.10 @ 1.20
Chucks, non-kosher	39 @ 42
Ribs, 30/40 lbs.	86 @ 95
Good:	
Hinds & ribs	52 @ 58
Rounds, N. Y. flank off	45 @ 47
Hips, full	54 @ 57
Top sirloins	54 @ 58
Short loins, untrimmed	70 @ 84
Chucks, non-kosher	37 @ 39
Ribs, 30/40 lbs.	58 @ 70
Brislets	36 @ 38
Flanks	16 @ 18

### FRESH PORK CUTS

(l.c.l. prices)

Hams, regular, 14/down	41 1/2
Hams, skinned, 14/down	43 1/2
Picnic, 4/8 lbs.	25 1/2
Bellies, sq. cut, seedless	
8/12 lbs.	28 1/2 @ 30
Pork loins, 12/down	38 1/2 @ 39 1/2
Roston butts, 4/8 lbs.	35 @ 35 1/2
Spareribs, 3/down	30 1/2 @ 31 1/2
Pork trim., regular	16 @ 16 1/2
Pork trim., ex. lean, 95%	42 @ 44

City

Hams, regular, 14/down	45 @ 48
Hams, skinned, 14/down	45 @ 48
Shoulders, N. Y., 12 down	32 @ 33
Picnic, 4/8 lbs.	28 @ 30
Roston butts, 4/8 lbs.	36 @ 38
Pork loins, 12/down	40 @ 42
Spareribs, 3/down	35 @ 38
Pork trim., regular	14 @ 17

### FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Oxtails, under 3/4 lb.	16
Oxtails, over 3/4 lb.	35

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 1, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$51.50-55.00
700-800 lbs.	53.00-55.00

Good:

350-500 lbs.	None
500-600 lbs.	42.00-45.00
600-700 lbs.	41.50-45.00
700-800 lbs.	41.50-45.00

Commercial:

350-600 lbs.	36.00-40.00
600-700 lbs.	36.00-40.00

Utility:

350-600 lbs.	None
--------------	------

COW:

Commercial, all wts.	30.00-32.00
Utility, all wts.	29.00-30.00
Canner, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:

80-110 lbs.	49.00-52.00
110-150 lbs.	49.00-52.00

Good:

50-80 lbs.	None
80-110 lbs.	47.00-49.00
110-150 lbs.	47.00-49.00

## DRESSED HOGS

Hogs, gd. & ch., hd. on, l.f. fat in	
100 to 136 lbs.	25 1/2 @ 28 1/4
137 to 153 lbs.	25 1/2 @ 28 1/4
154 to 171 lbs.	25 1/2 @ 28 1/4
172 to 188 lbs.	25 1/2 @ 28 1/4

## LAMBS

(l.c.l. prices)

Choice lambs	40 @ 53
Good lambs	38 @ 52
Legs, gd. & ch.	55 @ 60
Hindsaddles, gd. & ch.	54 @ 62
Loins, gd. & ch.	57 @ 64

## MUTTON

(l.c.l. prices)

Good, under 70 lbs.	28 @ 30
Comm., under 70 lbs.	26 @ 28

## VEAL—SKIN OFF

(l.c.l. prices)

Choice carcass	49 @ 52
Good carcass	47 @ 49
Commercial carcass	35 @ 46
Utility	32 @ 35

## BUTCHERS' FAT

(l.c.l. prices)

Shop fat	1 1/2
Breast fat	2
Edible suet	2 1/2
Indedible suet	2 1/2

## EDIBLE OIL SHIPMENTS

The figures used in the article "Edible Oil Shipments" in THE NATIONAL PROVISIONER of January 28, page 39, were total 1949 shipments of standard shortening rather than total shipments of shortening and edible oils.

The total shipments of shortening and edible oils during 1949 were 2,955,328,000 lbs., according to the Institute of Shortening and Edible Oils, Inc. Of this total, shortening accounted for 47.5 per cent; edible oil, 49.2 per cent; shipments to government agencies, .3 per cent, and shipments for commercial export, 2.5 per cent.

## Amazing! NEW Scientific Method to Scrape Hogs the EASY WAY

OLD BALDY, a marvelous new synthetic chemical, offers tested improvements; Special chemical agent makes water "wetter." Hog bristles are softened and loosened in follicles, so that scraping easily removes hair by the roots.

✓ OLD BALDY cuts labor and time of hand-scraping by half or more... also saves on dehairer scraping, reducing labor and depreciation.

✓ OLD BALDY removes scurf, too. Germicidal qualities greatly reduce bacteria count.

✓ OLD BALDY produces a finished hog carcass with no stubble under skin... smooth and sanitary... moist, but not wet, to cut down chilling time.

### ORDER TODAY

10-lb. carton, per lb.	37c
50-lb. drum, per lb.	34c
100-lb. drum, per lb.	33c
300-lb. barrel, per lb.	32c

Contract Prices on Larger Quantities Satisfaction or Your Money Back

**KOCH Supply Co.**  
20th & McGEE • KANSAS CITY 8, MO.

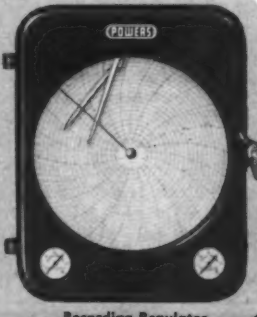
## PRECISION Control



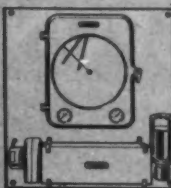
Indicating Regulator



Time Cycle Recording Regulator



Recording Regulator



Wet and Dry Bulb Recording Regulator

### by POWERS

IMPROVES PRODUCTION • LOWERS COSTS  
End losses caused by over and under heating of processes or operations requiring precise control. Install Powers air operated temperature regulators. Their accurate control helps to improve quality of products and speed up production.

WRITE FOR BULLETIN 370

THE POWERS REGULATOR COMPANY  
2725 Greenview Ave. Chicago 14, Ill.  
Offices in 50 Cities—59 years of Temperature Control (184)

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Thursday, February 2, 1950.

The tallow and grease markets were a trifle firmer this week than last as a result of the strengthening influence of soaper interest last weekend. Some of this carried over to Monday and a few tanks of fancy sold at 6½¢; prime at 5½¢ and special at 5¼¢. Some yellow grease moved early at 5¼¢ and a little more at 5½¢, delivered basis.

Although buying interest persisted, producers were inclined to raise their prices over the level of last sales and this split over values tended to discourage trading. On Tuesday a few cars of prime sold at 6½¢, delivered, and some business developed later in lower and special type low grade tallows. Prices were mostly about steady.

The local market continued quiet at midweek, but a little export interest from the East resulted in some trading in fancy at 6½¢ and a few cars of white grease at 6½¢, delivered seaboard. A car of choice white grease sold at 6¼¢, f.o.b. Chicago. The East reported sales of all kinds of material at the list.

Last West Coast sales reported were fancy at 6¢; prime at 5½¢; special at 5¼¢ and yellow grease at 4½¢.

Thursday's market was dull with buyers still holding to the lower side of the list. The possibility of trading for export was about the only item of interest.

**TALLOW:** Edible tallow was quoted Thursday (carlots delivered consuming points) at 6½¢@7¢; fancy, 6¼¢@6½¢; choice, 6¢@6¼¢ nominal; prime, 6¢@6½¢; special, 5½¢@5½¢; No. 1, 5½¢@5½¢ nominal; No. 3, 5¼¢@5½¢ n; No. 2, 4½¢.

**GREASES:** Quotations on Thursday were as follows: choice white grease, 6¢@6½¢; A-white, 5½¢@5½¢; B-white, 5½¢@5½¢ nominal; yellow, 5½¢@5½¢; house, 5½¢ nominal; brown, 4½¢ nominal, and brown (25 acid), 4½¢ nominal.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, February 2, 1950.)

### Blood

•Unground, per unit of ammonia.....	\$6.50@6.75n
-------------------------------------	--------------

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test .....	*\$ 7.50n
High test .....	* 7.00@7.25n
Liquid stick tank cars .....	2.75

### Packinghouse Feeds

50% meat and bone scraps, bulk.....	\$ 90.00@100.00
55% meat scraps, bulk.....	100.00@105.00
50% feeding tankage, with bone, bulk .....	87.50
60% digester tankage, bulk.....	110.00
80% blood meal, bagged.....	135.00@145.00
65% special steamed bone meal, bagged .....	80.00n

### Fertilizer Materials

High grade tankage, ground	
10@11% ammonia .....	\$ 6.50
Bone tankage, unground, per ton.....	\$7.50@40.00n
Hoof meal, per unit ammonia.....	7.25

### Dry Rendered Tankage

Cake .....	*\$1.50@1.55n
Expeller .....	* 1.50@1.55n

### Gelatine and Glue Stocks

Calf trimmings (lmed).....	\$1.75@2.00
Hide trimmings (green, salted).....	1.25@1.35
Sinews and pizles (green, salted).....	1.50
Cattle jaws, skulls and knuckles.....	60.00@65.00
Pig skin scraps and trim, per lb.....	8½

### Animal Hair

Winter coil dried, per ton.....	\$100.00
Summer coil dried, per ton.....	65.00@70.00
Cattle switches .....	5½¢@6
Winter processed, gray, lb.....	7
Summer processed, gray, lb.....	7

\*Quoted delivered basis.

## EASTERN FERTILIZER MARKET

New York, February 2, 1950.

Due to lack of buying interest the price of cracklings declined to \$1.55 f.o.b. New York, with little buying noted even at this level.

Blood and wet rendered tankage were in poor demand and sales were made at lower prices.

The 73-day strike against three Carlsbad, N. M., potash firms was ended.

## VEGETABLE OILS

Thursday, February 2, 1950.

After showing some steadiness earlier in the week the vegetable oil markets generally weakened a little around the middle of the period. Trading was not heavy at any time and government interest in soybean oil was a major strengthening factor until about midweek when this buying dried up. The USDA bought a considerable amount of oil during the last week of January and was fairly active in the market during the early part of this week.

Early in the week crude soybean oil was offered and sold at 11¼¢ and January delivery traded at 11½¢ after some rather firm 11¢ bids. March was reported at 11¢ and reported sold. Cottonseed oil was reported to have traded at 11¼¢ after bids of 11¢ dominated the market in the Valley and Southeast. An unconfirmed report put corn oil at 12¼¢. The peanut oil market was quiet and relatively unchanged.

The markets had a rather weak undertone around the middle of the period and strength was lacking Thursday.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point .....	\$43.00
Blood, dried 16% per unit of ammonia.....	7.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit.....	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	45.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	7.50

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$88.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	70

### Dry Rendered Tankage

40/50% protein, unground, per unit of protein.....	\$1.55
--	--------

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**CORN OIL:** There was little or no trading and offerings remained scarce. At midweek the market was around 12½¢@12¼¢ nominal. Thursday's quotation was 12½¢ nominal, or slightly above the level of a week earlier.

**SOYBEAN OIL:** The withdrawal of the government interest brought a price reaction. At midweek soybean oil was quoted 10½¢@11¢ for February while March cashed at 10½¢@10¼¢. Thursday's quotation was 10½¢ nominal, or about level with the previous week.

**PEANUT OIL:** After being offered at 14¢ early in the week with no takers, crude slipped to 13½¢ around midweek and on Thursday was quoted at 13½¢ paid, or about ½¢ down from last week.

**COCONUT OIL:** The market was generally featureless with midweek quotations of 14½¢ and 14¢ for prompt and February shipments. The quotation on

Thursday was 14¼¢ nominal, or down about ½¢ from last week.

**COTTONSEED OIL:** After some light trading buyer interest dwindled at midweek and offerings went unsold. Crude quotations on Thursday were 11¼¢ asked across the Belt.

The N. Y. futures quotations for the first four days of the week were as follows:

**MONDAY, JANUARY 30, 1950**

	Open	High	Low	Close	Pr. cl.
Mar. ....	13.45	13.45	13.25	13.28	13.28
May .....	13.38	13.30	13.25	13.28	13.20
July .....	13.34	13.37	13.24	13.26	13.12
Sept. ....	13.25	13.25	13.15	*13.17	13.09
Oct. ....	*12.90			*12.87	12.85
Dec. ....	*12.70	12.80	12.75	12.75	12.62
Jan. '51. ....	*12.70			*12.75	12.60

Total sales: 190 contracts.

**TUESDAY, JANUARY 31, 1950**

	Open	High	Low	Close	Pr. cl.
Mar. ....	13.28	13.30	13.23	13.28	13.28
May .....	13.28	13.31	13.23	13.25	13.28
July .....	*12.25	13.25	13.17	13.19	13.26
Sept. ....	13.20	13.20	13.12	*13.13	13.17
Oct. ....	*12.85	12.80	12.80	12.80	12.87
Dec. ....	*12.70	12.62	12.62	*12.55	12.75
Jan. '51. ....	*12.70			*12.57	12.75

Total sales: 139 contracts.

**WEDNESDAY, FEBRUARY 1, 1950**

	Open	High	Low	Close	Pr. cl.
Mar. ....	13.25	13.25	13.18	*13.17	13.28
May .....	*13.22	13.22	13.11	13.12	13.25
July .....	13.19	13.19	13.08	13.08	13.10
Sept. ....	*13.07	13.10	12.96	12.97	13.13
Oct. ....	*12.70	12.72	12.72	*12.65	12.80
Dec. ....	*12.51	12.55	12.51	*12.42	12.55
Jan. '51. ....	*12.51			*12.42	12.57

Total sales: 157 contracts.

**THURSDAY, FEBRUARY 2, 1950**

	Open	High	Low	Close	Pr. cl.
Mar. ....	13.16	13.18	13.06	13.11	13.17
May .....	13.10	13.12	12.95	13.03	13.12
July .....	13.03	13.08	12.94	13.00	13.08
Sept. ....	12.85	13.00	12.88	12.96	12.97
Oct. ....	*12.55	12.56	12.50	12.50	12.65
Dec. ....	*12.35	12.34	12.32	*12.31	12.42
Jan. '51. ....	*12.35			*12.31	12.42

Total sales: 328 contracts.

**MARGARINE PRODUCTION**

Total production of uncolored margarine in November 1949 was 51,864,069 lbs., compared with 62,112,430 lbs. in November 1948, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 54,562,002 lbs., compared with 63,597,666 lbs. in November 1948.

Production of colored margarine in November totaled 19,413,448 lbs., compared with 10,264,607 lbs. in November 1948. The total withdrawn tax paid was 18,510,310 lbs. in November 1949 and 9,399,449 lbs. in November 1948.

The November ingredient schedule of uncolored margarine was as follows:

	Nov., 1949 lbs.	Nov., 1948 lbs.
Butter flavor .....	4,911	2,076
Coconut oil .....		7,654
Corn oil .....	28,981	1,510
Cottonseed oil .....	25,702,304	35,321,000
Derivative of glycerine .....	55,748	92,203
Diacyl .....	64	331
Leclithin .....	96,700	96,441
Milk .....	9,038,209	10,513,352
Monostearine .....	45,702	57,221
Neutral lard .....	311,208	294,320
Oleo oil .....	251,280	247,780
Oleo stearine .....	292,907	271,040
Oleo stock .....	34,440	20,290
Peanut oil .....	396	281,540
Salt .....	1,650,513	1,919,122
Soda (benzoate of) .....	38,308	45,019
Sodium sulpho acetate .....		4,183
Soya bean flakes .....	525	480
Soya bean oil .....	16,806,207	13,821,626
Vitamin concentrate .....	8,043	9,632
Total .....	54,454,456	63,013,830

**VEGETABLE OILS**

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	11¼a
Southeast .....	11¼a
Texas .....	11¼a
Corn oil, in tanks, f.o.b. mills	12¼a
Soybean oil, in tanks, f.o.b. mills	12¼a
Midwest .....	10¾a
Peanut oil, f.o.b. Southern Mills	13½pd
Coconut oil, Pacific Coast	14¼a
Cottonseed foots	
Midwest and West Coast	1¼b
East .....	1¼b

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Prices f.o.b. Chicago

White domestic vegetable	24½25
White animal fat	24½25
Milk churned pastry	22
Water churned pastry	21

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# HIDES AND SKINS

Trading in branded cows and light cows features otherwise quiet hide market—Hides move lower in leveling and equalizing pattern—Light calfskins break 4c—Market steady at week's close.

## Chicago

**PACKER HIDES:** In balancing and leveling trades the market, after breaking sharply last week, worked into a price pattern that was consistent with the lower levels that were established during the market breaks of the two preceding weeks. Both branded cows and light cows, which had not been traded in any volume during the last few weeks, were most active during the week and were steady to \$1.50 lower. This was consistent with the lower trend set previously by other classifications, which had moved at prices \$1@3 lower during the last three weeks.

At the close of the week it was generally felt that the present break had about run its course and that prices will steady and in some instances will even be fractionally higher around the present levels. Traders also voiced the opinion that packers are in a well sold position and, with the kill running light, it should take a few weeks before any selling pressure may again develop. The fact that hides are moving into the season of their poorest quality does, however, offer the possibility of still further price declines.

Light cows from all points totaling nearly 34,000 hides were sold about mid-week on range from 22½¢@24¢. By points they sold the following way: St. Louis, St. Joseph and Kansas City, 24¢; Omaha and Cedar Rapids, 23½¢; St. Paul and Albert Lea, 23¢; Chicago, 22½¢, and some from Milwaukee at 22¢, f.o.b. Branded cows, which were the second most actively traded hides, sold at both 18 and 18½¢; however, at the close of the week the market had been established at 18½¢. Trades in branded cows ranged from sales of 1,000 to sales of 9,000 hides and a total of approximately 24,000 were moved this week.

In lesser trades during the week, mixed car St. Paul light and heavy cows sold at 22½¢ and 19¢, Chicago basis. Total of about three cars of heavy cows, river, sold 18½¢, steady. Car heavy native steers, St. Paul, sold 19, and two cars, same description but not from premium point, sold 18½¢, Chicago basis. Car ex-light Texas steers sold ½¢ lower than last previous sale at 22½¢. In another sale at prices ½¢ lower, 4,000 ex-light native steers sold at 25½¢. Only one small sale of Colorado's was made during the week and that was for minimum car at 16¼¢, steady. Toward weekend, 2,800 Milwaukee light cows sold at 22¼¢, f.o.b., ¼¢ higher than sale made from same point earlier.

Late last week, in sales not previously reported here, 4,000 heavy native steers sold at 18¼¢ and 5,000 light native steers at 22¢. A trade involving 5,000 heavy native cows was made at 18¼¢@18½¢, depending on the point. Car Chicago heavy native cows sold at 19¢, and 2,500 more Chicago heavy hides were sold at an undisclosed price. All above sales were quoted Chicago or Chicago basis, and hides were January-February takeoff.

**OUTSIDE SMALL PACKER:** It was generally felt in trade circles that the recent decline in big packer hides has about run its course and that with prices more or less stabilized for the time being, interest and activity will show a corresponding increase in the outside and small packer markets. In fact, some trade sources report that already there is a better feeling in this market and that with the exception of the heavier and poorer quality hides, movement of hides at steady prices is better than it has been for the last few weeks.

In the small packer market hides 58 to 60-lb. range were quoted at about 17¢; 50 to 52-lb. range, 19¢, and 40 to 42-lb. about 21¢. Trading in carload quantities was limited in the small packer market, but in one trade two cars northern point heavy cows sold at

19½¢, Chicago freight equalized. In another trade, a large car branded cows sold at 18¢, Chicago freight equalized. An independent packer sold 2,000 heavy native steers at 18½¢.

**PACIFIC COAST:** Early in the week a small amount of trading in steers and cows was concluded at 13¼¢ for the steers and 15½¢ for the cows; then later in the week, when the Chicago market showed some signs of becoming stabilized, a relatively large trade involving 15,000 butchertown hides was negotiated, with the steers selling ¼¢ lower and the cows ½¢ higher than in the earlier trade. The prices were 13½¢ flat for the steers and 16¢ flat for the cows. Outside of these two sales there were no other sales reported.

**CALFSKINS AND KIPSKINS:** On Friday of last week two sales of light northern calfskins were negotiated, but otherwise this market was extremely quiet. The inactivity is explained both by normal seasonal declines in production and by above normal declines in calf receipts, which seemingly is the result of an effort on the part of farmers and ranchers to rebuild their herds.

In one of these sales a packer sold the balance of his January production at 65½¢, Chicago freight. The second sale was for 18,000 light northern calfskins at 65½¢, f.o.b. Milwaukee and Eau Claire, which figures about 65½¢, Chicago basis, the same as the previous sale.

All packers were sold into the future for slunks, and some will be pressed to fill their commitments as slunks, like calves, were being held off the market by cattlemen. The market was fully steady at \$3.50.

**SHEEPSKINS:** Offerings in the Chicago area are so limited at the present time that mouton and other buying interests are shifting to the Imperial Valley of California or to the market for interiors. News of trading from both of these markets is anticipated almost daily. By next week information from these markets should be available.

There was only one reported trade during the week, in which a mixed car No. 1, No. 2, and No. 3 shearlings sold at \$2.70, \$2.15 and \$1.70, steady with last sales. The market, on the basis of

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# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		FRIDAY'S CLOSINGS	
	Week ended Feb. 2, '50	Previous Week	Provisions	
Nat. str. ....	19 @20	19 @22	The live hog top at Chicago was \$18.00 and the average was \$16.65. Provision prices were quoted as follows: Under 12 pork loins, 36¢@37½; 10/14 green skinned hams, 41½; 4/8 Boston butts, 33; 16/down pork shoulders, 28½@29; 3/down spareribs, 28½@29½; 8/12 fat backs, 7½@8; regular pork trimmings, 14@14½; 18/20 DS bellies, 18; 4/6 green picnics, 25½; 8/up green picnics, 23½.	
Hvy. Tex. str. ....	@16½	@16½		
Hvy. butt. ....	@16½	@16½		
brnd'd str. ....	@16½	@16½		
Hvy. Col. str. ....	@16½	@16½		
Ex-light Tex. ....	@22½	@23		
strs. ....	@22½	@23½		
Brnd'd cows. ....	@18½	@20		
Hvy. nat. cows. ....	18½ @20	18½ @20		
Lt. nat. cows. ....	22½ @24	23 @24½		
Nat. bulls. ....	@16n	@16½n		
Brnd'd bulls. ....	@15n	@15½n		
Calfskins, Nor. 65	@66	65 @67½		
Kips, Nor. nat. ....	@40	@40n		
Kips, Nor. brnd	@37½	@37½		
Slunks, reg. ....	@37½	@3.50 3.45@3.50		
Slunks, hris. ....	@35	@1.15 @1.25n		

## CITY AND OUTSIDE SMALL PACKERS

Nat. allwts. ....	19 @20	19 @21	21 @23½
Brnd'd allwts. ....	18 @19	18 @20	20 @22½
Nat. bulls. ....	13 @14	13½ @14	13 @13½
Brnd'd bulls. ....	12 @13	12½ @13½	12 @12½
Calfskins ....	40 @45n	44 @46n	37 @40
Kips, nat. ....	30 @35n	34 @35n	27 @28
Slunks, reg. ....	2.50@3.00	2.50@3.00	@2.25
Slunks, hris. ....	75 @1.00	75 @1.00	@75

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Allweights ....	10½ @18	17 @18	17 @20
Bulls ....	10 @10½	10 @10½	11 @12
Calfskins ....	24 @26	25 @27n	25 @27
Kipskins ....	22 @23	22 @24	20 @22

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. shearings. ....	No. 1 2.60@2.70	2.60@2.80	2.00@2.50
Dry pelts ....	@30	@30	27 @28n
Horsehides, untrind. ....	11.00@11.25	11.00@11.25	9.50@10.00

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$18.00 and the average was \$16.65. Provision prices were quoted as follows: Under 12 pork loins, 36¢@37½; 10/14 green skinned hams, 41½; 4/8 Boston butts, 33; 16/down pork shoulders, 28½@29; 3/down spareribs, 28½@29½; 8/12 fat backs, 7½@8; regular pork trimmings, 14@14½; 18/20 DS bellies, 18; 4/6 green picnics, 25½; 8/up green picnics, 23½.

P.S. loose lard was quoted at 8.87½n and P.S. lard in tierces at 10.40n.

### Cottonseed Oil

The closing futures quotations at New York were reported as follows: Mar. 13.29; May 13.24; July 13.20; Sept. 13.14; Oct. 12.68; Dec. 12.42b, 12.49a; Jan. 12.42n. Sales totaled 186 lots.

## LIVESTOCK CAR LOADINGS

A total of 9,165 cars were loaded with livestock during the week ended January 21, 1950, according to the Association of American Railroads. This was a decrease of 1,342 cars from the same week a year earlier, and a decrease of 295 cars from the week in 1948.

this sale and buying interest is quoted steady, with No. 1 shearlings at \$2.60@2.70, No. 2 shearlings at \$2.15, No. 3's at \$1.70 and fall clips at \$2.70@2.90.

In pickled skins, cockle is becoming more of a factor, and prices worked slightly lower. This market is quoted \$12.50@12.75 per dozen, and with the exception of a few small sales, market is on a nominal basis. Dry pelts were steady, also on nominal basis, at 30¢ per lb.

## N. Y. HIDE FUTURES

### MONDAY, JANUARY 30, 1950

	Open	High	Low	Close
Mar. ....	18.61b	18.80	18.78	18.78b
June ....	18.05b	18.25	18.20	18.20b
Sept. ....	17.95b	.....	.....	18.05b
Dec. ....	17.85b	.....	.....	17.95b

Closing unchanged to 5 points higher; sales 7 lots.

### TUESDAY, JANUARY 31, 1950

Mar. ....	18.74	18.85	18.55	18.75b
June ....	18.13	18.20	18.05	18.20b
Sept. ....	17.95b	18.10	18.10	18.05b
Dec. ....	.....	.....	.....	17.95b

Closing unchanged to 3 points lower; sales 18 lots.

### WEDNESDAY, FEBRUARY 1, 1950

Mar. ....	18.83	18.85	18.80	18.80b
June ....	18.21b	18.25	18.20	18.20
Sept. ....	18.10b	18.15	18.15	18.05b
Dec. ....	17.95b	.....	.....	17.95b

Closing unchanged to 5 points lower; sales 12 lots.

### THURSDAY, FEBRUARY 2, 1950

Mar. ....	18.00b	18.80	18.60	18.80
June ....	18.10b	18.15	18.05	18.10
Sept. ....	18.00b	18.00	17.95	17.85b
Dec. ....	17.80b	.....	.....	17.75b

Closing unchanged to 20 points lower; sales 23 lots.

### FRIDAY, FEBRUARY 3, 1950

Mar. ....	18.62b	19.20	19.00	19.15
June ....	18.05b	18.35	18.20	18.34
Sept. ....	17.85b	18.23	18.15	18.15b
Dec. ....	17.75b	.....	.....	18.00b

Closing 24 to 35 points higher; sales 38 lots.

## CANADIAN CATTLE EXPORTS

Canadian exports of cattle and calves and meat to the United States from August 11 to December 28, 1949, were substantially below those for a similar period a year earlier, according to the Office of Foreign Agricultural Relations. During the periods under comparison, cattle exports in 1949 totaled 149,299, or 38 per cent less than the 241,380 in 1948, and 1949 calf exports were 11,531, or 52 per cent less than 23,869 head in 1948.

The number of sheep and lambs exported to the United States from August 4 to December 28, 1949 was 11 per cent below that of the same period in 1948, and 1949 exports of beef and veal dropped about 29 per cent. Mutton and lamb exports increased 14 per cent over the previous year.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 28, 1950, were 5,978,000 lbs.; previous week, 6,469,000 lbs.; same week 1949, 8,501,000 lbs.; 1950 to date, 24,127,000 lbs.; same period last year, 33,752,000 lbs.

Shipments for the week ended January 28 totaled 5,527,000 lbs.; previous week, 5,341,000 lbs.; same week last year, 6,124,000 lbs.; 1950 to date, 20,564,000 lbs.; corresponding period 1949, 25,390,000 lbs.

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# LIVESTOCK MARKETS

## Weekly Review

### Live Weight Hog Prices Averaged \$5.25 Less in 1949 Than in '48: USDA

The average live weights of the 1,064,000 cattle, 511,000 calves, 6,477,000 hogs and 1,058,000 sheep and lambs slaughtered under federal inspection during December 1949, with comparative figures for December 1948, are shown in the following table, and also the average live weights of total slaughter in 1949 and 1948:

	December		Yearly Average	
	1949	1948	1949	1948
Cattle .....	983.5	963.1	976.4	944.6
Steers* .....	1000.3	1002.1	994.0	967.9
Heifers* .....	839.1	839.1	.....	.....
Cows* .....	1017.1	972.3	.....	.....
Calves .....	217.5	217.3	200.4	208.6
Hogs .....	243.1	249.8	247.6	252.9
Sheep and lambs..	97.6	95.1	94.1	94.4

\*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during the periods under comparison:

	December		Yearly Average	
	1949	1948	1949	1948
Cattle .....	\$19.64	\$21.40	\$20.74	\$23.29
Steers* .....	23.45	24.77	23.66	27.56
Heifers* .....	21.21	23.03	.....	.....
Cows* .....	14.61	17.18	.....	.....
Calves .....	21.55	23.84	22.71	24.32
Hogs .....	14.98	21.02	18.31	23.56
Sheep and lambs..	21.20	21.50	22.31	21.33

\*Also included with cattle.

The average dressed weights of inspected slaughter were as follows:

	December		Yearly Average	
	1949	1948	1949	1948
Cattle .....	525.2	507.6	531.8	497.7
Calves .....	119.4	118.4	116.3	115.2
Hogs .....	185.5	190.8	188.7	192.2
Sheep and lambs..	46.5	44.1	44.3	43.6

The dressing yields of the livestock slaughtered (per 100 lbs. liveweight):

	December		Yearly Average	
	1949	1948	1949	1948
Cattle .....	53.4	52.7	54.5	52.7
Calves .....	54.9	54.5	55.5	55.2
Hogs* .....	76.3	76.4	76.2	76.0
Sheep and lambs..	47.6	46.4	47.1	46.2
Lard per 100 lbs..	14.8	14.9	14.7	14.0
Lard per animal..	36.0	37.1	36.4	35.4

\*Subtract 7.0 to obtain reported packer style average.

### LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during December 1949:

CATTLE (EXCLUDING CALVES)			
	Total receipts	Local slaughter	Total shipments
Dec., 1949.....	1,292,080	694,075	588,049
Dec., 1948.....	482,083	822,906	608,213
Jan.-Dec., 1949..	14,222,823	9,622,804	8,914,436
Jan.-Dec., 1948..	18,828,446	9,199,874	9,244,807
5-yr. av. (Dec., 1944-48) ..	1,642,670	874,421	768,287
CALVES			
Dec., 1949.....	384,214	219,810	162,886
Dec., 1948.....	432,083	345,045	160,687
Jan.-Dec., 1949..	5,740,611	3,214,481	2,409,593
Jan.-Dec., 1948..	6,276,677	3,533,958	2,601,122
5-yr. av. (Dec., 1944-48) ..	521,236	334,583	187,400
HOGS			
Dec., 1949.....	3,812,700	2,552,843	1,259,636
Dec., 1948.....	3,527,802	2,472,501	1,057,865
Jan.-Dec., 1949..	33,118,468	22,101,211	10,884,788
Jan.-Dec., 1948..	30,611,049	20,284,348	10,195,972
5-yr. av. (Dec., 1944-48) ..	3,423,062	2,366,650	1,055,259
SHEEP AND LAMBS			
Dec., 1949.....	1,138,727	591,348	568,891
Dec., 1948.....	1,439,292	741,736	705,702
Jan.-Dec., 1949..	15,843,310	6,921,706	8,932,050
Jan.-Dec., 1948..	19,814,258	9,558,000	10,235,713
5-yr. av. (Dec., 1944-48) ..	1,751,068	932,844	826,638

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

### KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during December:

	Dec. 1949	Nov. 1949	Dec. 1948
	Per cent	Per cent	Per cent
Cattle—			
Steers .....	47.4	44.8	42.5
Heifers .....	12.8	10.9	13.4
Cows .....	36.2	41.0	41.3
Cows and heifers.....	49.0	51.9	54.7
Bulls and stags.....	3.6	3.3	2.8
Canners and cutters.....	14.1	21.4	18.7
Hogs—			
Sows .....	10.8	10.2	7.6
Barrows and gilts.....	88.8	89.2	91.8
Stags and boars.....	.4	.6	.6
Sheep and lambs—			
Lambs and yrags.....	83.2	86.3	87.1
Sheep .....	6.8	13.7	12.9

\*Included in cattle classification.

### SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

The USDA reports the total salable and driven-in receipts at 64 public markets in December 1949, compared with December 1948, as shown below:

TOTAL SALABLE RECEIPTS*			
	Dec. 1949	Dec. 1948	Medium
Cattle .....	1,118,684	1,249,535	100-120
Calves .....	308,781	345,439	100-120
Hogs .....	2,626,807	2,424,924	100-120
Sheep .....	704,912	873,228	100-120
TOTAL DRIVEN-IN RECEIPTS			
Cattle .....	970,841	1,043,719	100-120
Calves .....	307,020	328,522	100-120
Hogs .....	2,846,426	2,360,969	100-120
Sheep .....	589,280	672,746	100-120

\*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports that driven-in receipts constituted the following percentages of total December receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 75.1; calves, 79.9; hogs, 74.7, and sheep, 51.7. These percentages compared with 73.4, 76.1, 72.6 and 46.7 per cent, respectively, in December of the previous year.

### LIVESTOCK IN FRANCE

Preliminary estimates of French livestock numbers on October 1, 1949, by the Ministry of Agriculture show very little change when compared with a year earlier. Total cattle numbers of 15,322,000 head in 1949 were slightly smaller than the 15,434,000 in 1948 and 2 per cent under 1938, but calves one year and over and under one year were 12 and 21 per cent larger, respectively, than for 1938. Cow numbers in October 1949 were slightly larger than in 1948, but 11 per cent below 1938 numbers. Hog numbers at 6,727,000 head were about 6 per cent below the prewar level. Sows were the only class of hogs which exceeded 1938 numbers. Sheep numbers declined to 7,355,000 head in 1949.

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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 1, 1950, reported by the Production & Marketing Administration:

EOGS (Quotations based on hard hogs)	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
130-140 lbs.....	\$14.25-16.00	\$15.50-16.75	\$.....	\$.....	\$.....
140-160 lbs.....	15.75-17.25	16.25-17.25	15.50-16.75	15.50-16.50	16.50-17.00
160-180 lbs.....	16.75-17.75	17.25-17.50	16.50-17.50	16.25-17.00	17.00-17.10
180-200 lbs.....	17.50-18.00	17.25-17.50	17.00-17.50	16.75-17.50	17.00-17.10
200-220 lbs.....	17.50-18.00	17.00-17.50	17.00-17.50	16.75-17.50	16.75-17.10
220-240 lbs.....	17.25-17.85	16.50-17.25	16.75-17.50	16.75-17.50	16.75-17.10
240-270 lbs.....	16.50-17.50	16.15-16.75	16.25-17.00	15.75-17.00	15.75-17.00
270-300 lbs.....	15.50-16.75	15.75-16.25	15.25-16.50	15.00-16.00	14.75-16.00
300-330 lbs.....	15.25-16.00	15.50-15.90	15.00-15.75	14.50-15.25	14.50-15.25
330-360 lbs.....	14.75-15.75	15.25-15.00	14.75-15.50	14.50-15.25	14.50-15.25

Medium:					
100-220 lbs.....	15.50-17.25	16.25-17.00	16.00-17.00	15.25-16.75	.....
SOWS:					
Good and Choice:					
270-300 lbs.....	14.75-15.00	15.00-15.25	14.00-14.50	12.50-14.50	14.00-14.25
300-330 lbs.....	14.75-15.00	14.75-15.25	14.00-14.50	12.50-14.50	14.00-14.25
330-360 lbs.....	14.50-15.00	14.50-15.00	13.75-14.25	12.50-14.50	14.00-14.25
360-400 lbs.....	13.75-14.75	14.25-14.75	13.25-14.00	12.50-14.50	14.00-14.25

Good:					
400-450 lbs.....	13.25-14.50	14.00-14.50	13.00-13.50	12.50-14.50	12.75-14.00
450-550 lbs.....	12.50-14.00	13.00-14.00	12.50-13.25	12.50-14.50	12.75-14.00
Medium:					
250-350 lbs.....	12.00-14.25	12.00-14.00	12.25-14.00	12.25-14.25	.....

PIGS (Slaughter):					
Medium and Good:					
90-120 lbs.....	11.50-15.00	13.00-16.00	.....	.....	.....

## SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.....	30.00-35.00	31.50-36.50	30.00-34.50	30.75-35.00	30.50-35.50
900-1100 lbs.....	31.00-36.00	33.50-39.00	31.00-37.00	31.00-37.00	31.00-36.50
1100-1300 lbs.....	31.00-36.00	34.00-39.00	31.00-37.00	31.00-37.50	30.50-36.50
1300-1500 lbs.....	31.00-36.00	33.50-39.00	30.00-36.50	31.00-37.50	29.50-35.00

STEERS, Good:					
700-900 lbs.....	25.00-30.00	25.50-33.50	25.00-30.50	24.50-30.75	24.50-31.00
900-1100 lbs.....	25.25-31.00	26.00-34.50	25.00-31.00	24.25-31.00	25.00-31.00
1100-1300 lbs.....	25.25-31.00	26.00-34.50	25.00-31.00	24.00-31.00	24.00-31.00
1300-1500 lbs.....	24.75-31.00	25.50-34.50	24.50-30.50	24.00-31.00	24.00-30.50

STEERS, Medium:					
700-1100 lbs.....	21.00-25.25	21.50-26.00	20.50-25.00	20.25-24.50	19.50-25.00
1100-1300 lbs.....	21.00-25.25	21.50-26.00	20.00-25.00	20.25-24.25	19.50-25.00

STEERS, Common:					
700-1100 lbs.....	18.00-21.00	19.50-21.50	18.50-20.50	18.50-20.25	17.00-19.50

HEIFERS, Choice:					
600-800 lbs.....	28.50-34.00	28.50-32.50	28.00-32.50	27.00-30.00	28.00-31.00
800-1000 lbs.....	28.50-34.00	28.50-35.00	28.00-33.50	27.00-30.00	28.00-31.00

HEIFERS, Good:					
600-800 lbs.....	24.50-28.50	24.00-28.50	24.50-28.00	23.00-27.00	23.50-28.00
800-1000 lbs.....	24.00-28.50	24.50-28.50	24.50-28.00	23.00-27.00	23.50-28.00

HEIFERS, Medium:					
600-900 lbs.....	20.00-24.50	20.50-24.00	20.00-24.50	18.50-23.00	18.50-23.50

HEIFERS, Common:					
600-900 lbs.....	17.00-20.00	18.50-20.50	17.50-20.00	17.00-18.50	16.50-18.50

## COWS (All Weights):

Good.....	17.50-19.00	17.50-18.50	17.00-18.50	17.00-18.50	16.50-18.00
Medium.....	16.50-17.50	16.25-17.50	16.25-17.00	16.00-17.00	15.50-16.50
Common.....	15.75-16.50	15.50-16.50	15.50-16.25	15.00-16.00	14.50-15.50
Can. & cut.....	12.50-15.75	12.50-15.75	13.00-15.50	13.50-15.00	14.50-15.50

## BULLS (Yrs. Excl.), All Weights:

Beef, good.....	18.00-19.50	18.00-21.00	18.00-18.50	17.00-18.00	13.00-14.50
Sausage, good.....	18.00-19.50	20.50-21.50	18.00-19.00	18.00-20.00	18.00-19.50
Sausage, medium.....	17.25-18.00	19.00-20.50	17.00-18.00	17.00-18.00	19.00-20.50
Sausage, cut & rom.....	15.50-17.25	15.50-19.00	14.50-17.00	16.00-17.00	17.50-19.00

## VEALERS, All Weights:

Good & choice.....	29.00-39.00	30.00-33.00	27.00-30.00	26.00-30.00	15.00-17.50
Com. & med.....	19.00-29.00	24.00-30.00	19.00-27.00	19.00-26.00	24.00-32.00
Cull, 75 lbs. up.....	13.00-19.00	20.00-24.00	13.00-19.00	16.00-19.00	17.00-24.00

## CALVES (500 lbs. down):

Good & choice.....	24.00-26.00	26.00-30.00	22.00-26.00	21.50-24.50	13.00-17.00
Com. & med.....	17.00-24.00	18.00-26.00	17.00-22.00	16.50-21.50	21.00-23.00
Cull.....	12.00-17.00	16.00-18.00	13.00-17.00	14.50-16.50	17.00-21.00

## SLAUGHTER LAMBS AND SHEEP:

### LAMBS:

Good & choice.....	22.25-25.25	23.00-25.25	23.00-24.00	20.75-24.50	21.00-24.75
Med. & good.....	20.75-23.75	22.00-24.50	20.00-22.75	20.00-22.50	21.25-24.00
Common.....	17.00-20.50	18.00-22.50	17.00-19.75	19.75-20.50	17.00-21.00

### EWES (Wooled):

Good & choice.....	9.00-12.00	11.50-13.50	11.50-12.75	11.75-13.00	11.75-13.00
Com. & med.....	8.00-10.50	10.00-12.00	9.50-11.25	9.50-11.50	9.00-11.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ending January 28, 1950:

	CATTLE		
	Week ended	Prev. week	Cor. week, 1949
Chicago	20,940	23,050	20,293
Kansas City	17,142	19,688	24,870
Omaha	19,570	20,224	20,968
East St. Louis	8,028	8,791	8,391
St. Joseph	8,701	11,234	10,968
St. Louis	9,525	10,040	10,968
Wichita	2,705	1,424	3,602
New York & Jersey City	6,348	6,827	6,860
Okl. City	4,666	5,290	4,316
Cincinnati	3,650	4,142	4,012
Denver	7,479	6,752	8,864
St. Paul	14,721	15,230	12,877
Milwaukee	8,548	8,036	2,479
Total	110,280	132,438	138,773

	HOGS		
	Week ended	Prev. week	Cor. week, 1949
Chicago	49,774	53,649	41,282
Kansas City	9,450	11,360	10,851
Omaha	62,270	60,320	41,090
East St. Louis	34,942	22,160	22,160
St. Joseph	34,022	21,044	21,044
St. Louis	38,055	39,088	35,283
Wichita	8,221	8,895	2,882
New York & Jersey City	41,702	47,527	36,987
Okl. City	13,938	13,057	9,930
Cincinnati	12,607	13,812	9,816
Denver	13,584	16,918	14,946
St. Paul	53,509	55,749	44,961
Milwaukee	8,549	6,340	5,535
Total	307,959	401,679	290,867

	SHEEP		
	Week ended	Prev. week	Cor. week, 1949
Chicago	8,255	12,011	8,159
Kansas City	13,686	16,506	16,943
Omaha	11,353	12,465	14,344
East St. Louis	5,779	5,113	5,113
St. Joseph	11,840	15,449	15,449
St. Louis	6,882	7,143	9,449
Wichita	2,581	2,407	922
New York & Jersey City	37,340	38,961	40,814
Okl. City	2,792	1,247	2,532
Cincinnati	175	386	93
Denver	8,648	8,242	14,138
St. Paul	9,198	9,520	6,897
Milwaukee	1,077	1,748	855
Total	101,987	128,245	135,208

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Feb. 2:

CATTLE:	
Steers, med. & gd.	\$22.50@25.50
Steers, com.	21.25
Helfers, com. & med.	19.00@22.00
Cows, med.	18.00@19.00
Cows, com.	16.00@17.75
Cows, can. & cut.	18.50@15.75
Bulls, med.	19.00@21.00

CALVES:	
Vealers, med. to ch.	\$26.00@32.00
Calves, com. & med.	21.00@25.00

HOGS:	
Med. to ch., 190-240	\$17.50@18.25
Sows, med. to gd.	10.50@13.00

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, February 2:

CATTLE:	
Steers, ch.	\$30.00 only
Steers, med. & gd.	23.75@27.00
Helfers, com. to gd.	19.00@24.00
Cows, gd.	17.00@21.00
Cows, com. & med.	15.00@17.00
Cows, can. & cut.	11.50@15.00
Bulls, gd.	21.00@22.00
Sausage bulls, gd.	19.00@21.50
Sausage bulls, com. & med.	17.00@18.50

CALVES:	
Vealers, gd. & ch.	\$30.00@35.00
Com. & med.	22.00@30.00
Culls	14.00@20.00

HOGS:	
Gd. & ch., 180-200	\$17.00@19.00
Sows, 400/down	13.25@14.50

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
Jan. 26	6,174	219	14,134
Jan. 27	1,700	239	21,340
Jan. 28	135	42	4,520
Jan. 29	12,258	502	12,942
Jan. 30	8,404	481	15,120
Jan. 31	7,028	392	16,738
Feb. 1	4,000	400	14,500

\*Week so far...31,690 1,775 59,328  
Week ago...33,035 1,436 61,502  
1949...35,514 1,867 60,414  
1948...32,827 3,208 49,819  
\*Including 420 cattle, 4 calves, 11,316 hogs and 2,135 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs
Jan. 26	1,899	19	2,371
Jan. 27	1,161	11	3,900
Jan. 28	167	11	1,170
Jan. 29	2,766	3	3,462
Jan. 30	3,265	20	2,293
Feb. 1	2,723	80	2,865
Feb. 2	1,500	50	2,500

Week so far...10,254 150 11,108  
Week ago...10,677 108 12,783  
1949...12,856 318 6,564  
1948...11,068 281 5,233

TOTAL JANUARY RECEIPTS			
	1950	1949	1948
Cattle	157,678	130,200	130,200
Calves	9,154	78,307	78,307
Hogs	419,523	380,300	380,300
Sheep	87,473	88,700	88,700

TOTAL JANUARY SHIPMENTS			
	1950	1949	1948
Cattle	50,950	54,000	54,000
Hogs	78,307	54,120	54,120
Sheep	42,639	40,300	40,300

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Feb. 2:

	Week Ended	Prev. week
Packers' purch.	45,769	40,300
Shippers' purch.	16,197	16,400
Total	61,966	56,700

## CANADIAN KILL

Inspected slaughter in Canada, week ended January 21:

CATTLE		
Week Ended	Same Week	Last Year
Jan. 21	13,723	14,124
Eastern Canada	16,745	13,416
Total	30,468	27,540

HOGS		
Western Canada	33,967	25,131
Eastern Canada	40,767	43,396
Total	83,734	68,527

SHEEP		
Western Canada	3,082	4,092
Eastern Canada	4,300	4,003
Total	7,382	8,145

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended January 28:

Cattle Calves Hogs Sheep			
Salable	500	608	780
Total (incl. direct)	4,479	4,197	23,708
Previous week:			
Salable	426	740	860
Total (incl. direct)	4,473	4,900	21,944
*Including hogs at 31st street.			

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending January 26:

Cattle Calves Hogs Sheep			
Los Angeles	7,550	1,000	2,050
No. Portland	2,585	365	2,100
San Francisco	975	30	1,735



# LIVESTOCK

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or current

TS  
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19 14,134 4,380  
39 21,249 1,250  
42 4,325 2,350  
67 60,414 12,250  
08 49,819 21,250  
08 4 calves  
sheep direct to

TS  
ves Hogs

19 2,371 1,250  
19 3,904 1,500  
19 181 1,700  
20 3,462 1,250  
20 2,283 1,250  
39 2,863 1,250  
39 2,860 2,860

TS  
ves Hogs

19 11,100 4,320  
19 12,783 5,320  
19 6,594 4,320  
19 5,233 4,700

RECEIPTS

1950 1949

678 178,520

154 19,900

523 390,530

473 88,707

SHIPMENTS

1950 1949

950 54,000

707 54,172

639 40,000

PURCHASES

chased at Chi

day, Feb. 2:

Ended Prev

2 2

169 48,800

167 16,400

966 62,800

KILL

ater in Can-

January 21:

ed Same Week

Last Year

14,124

13,416

27,540

25,131

43,396

58,527

4,692

4,653

8,143

CEIPTS

able live-

City and

rk market

January 28:

Hogs\* Sheep

780 400

23,706 26,000

800 800

21,944 24,900

street.

VESTOCK

Pacific Coast

uary 28:

Hogs Sheep

0 2,650

5 2,100

0 1,728

## 'PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 28, 1950, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 12,818 hogs; Swift, 3,485 hogs; Wilson, 5,244 hogs; Agar, 8,867 hogs; Shippers, 16,872 hogs; Others, 20,909 hogs.  
Total: 20,940 cattle; 1,639 calves; 65,573 hogs; 8,255 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour ... 2,807 532 1,936 2,907  
Cudahy ... 2,977 418 1,243 1,153  
Swift ... 1,401 334 2,344 4,348  
Wilson ... 1,707 250 1,216 2,354  
Central ... 1,040 ... ...  
Others ... 8,633 14 2,711 2,944  
Total ... 15,585 1,557 9,450 13,686

### OMAHA

Cattle & Calves Hogs Sheep  
Armour ... 5,526 16,532 3,798  
Cudahy ... 4,311 9,214 2,350  
Swift ... 3,988 10,171 3,378  
Wilson ... 2,854 6,060 2,552  
Eagle ... 47 ... ...  
Greater Omaha ... 70 ... ...  
Hoffman ... 66 ... ...  
Rothchild ... 423 ... ...  
Roth ... 161 ... ...  
Klingan ... 1,100 ... ...  
Merchants ... 41 ... ...  
Midwest ... 43 ... ...  
Union ... 18 ... ...  
Others ... 13,968 ... ...  
Total ... 18,582 55,985 12,087

### ST. LOUIS

Cattle Calves Hogs Sheep  
Cudahy ... 3,900 29 15,849 1,006  
Armour ... 2,950 7 17,046 3,218  
Swift ... 2,356 7 6,001 1,250  
Others ... 270 ... ...  
Shippers ... 10,665 ... ...  
Total ... 19,541 43 56,917 6,874

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy ... 1,290 301 7,321 2,581  
Guggenheim ... 402 ... ...  
Dunn ... 77 ... 24 ...  
Dodd ... 130 ... 808 ...  
Sundewer ... 8 ... 73 ...  
Pioneer ... 8 ... ...  
Excel ... 781 ... ...  
Others ... 1,375 ... 669 92  
Total ... 4,080 301 8,800 2,673

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour ... 1,842 89 964 592  
Wilson ... 1,473 100 1,029 1,700  
Others ... 120 ... 757 ...  
Total ... 3,435 249 2,750 2,292  
Does not include 537 cattle, 445 calves, 11,188 hogs and 600 sheep bought direct.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour ... 311 49 968 ...  
Cudahy ... 140 ... 362 ...  
Swift ... 166 184 206 ...  
Wilson ... ... ...  
Acme ... 467 9 ...  
Atlas ... 497 7 ...  
Clougherty ... 25 26 360 ...  
Coast ... 293 13 288 ...  
Herman ... 191 ... ...  
Luer ... 79 50 506 ...  
Union ... 22 20 ...  
United ... 312 3 142 ...  
Others ... 3,686 540 166 ...  
Total ... 6,189 910 2,698 ...

### DENVER

Cattle Calves Hogs Sheep  
Armour ... 881 44 2,835 6,823  
Swift ... 1,235 71 3,262 2,936  
Cudahy ... 914 40 2,689 1,180  
Wilson ... 763 ... ...  
Others ... 2,954 177 4,134 1,083  
Total ... 6,697 332 12,030 12,022

### FORT WORTH

Cattle Calves Hogs Sheep  
Armour ... 858 931 2,119 1,445  
Swift ... 618 181 1,935 2,163  
Blue Bonnet ... 301 17 472 ...  
City ... 490 1 170 ...  
Rosenbath ... 204 65 ...  
Total ... 2,469 1,195 4,696 3,608

### CINCINNATI

Cattle Calves Hogs Sheep  
Gall's ... ... 113  
Kahn's ... ... 817  
Lehrey ... ...  
Meyer ... 67 72 19  
National ... 220 2  
Others ... 2,408 750 14,470 49  
Total ... 2,695 824 15,287 181

Does not include 1,373 cattle bought direct. Market shipments for the week were 86 cattle, 64 calves and 2,050 hogs.

### ST. PAUL

Cattle Calves Hogs Sheep  
Armour ... 4,472 2,773 19,076 2,837  
Bartusch ... 789 ... ...  
Cudahy ... 944 1,007 ... 1,122  
Rifkin ... 695 77 ...  
Superior ... 1,388 ... ...  
Swift ... 4,814 2,865 26,875 2,095  
Others ... 1,419 3,604 7,558 2,144  
Total ... 14,721 10,328 53,509 8,198

### TOTAL PACKER PURCHASES

Week ended Jan. 28\* Prev. week 1949†  
Cattle ... 114,934 147,336 148,668  
Hogs ... 288,627 374,422 306,489  
Sheep ... 69,876 98,507 110,310

\*Does not include E. St. Louis or St. Joseph.  
†Does not include Los Angeles.

## CORN BELT DIRECT TRADING

Des Moines, Ia., February 2.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:  
160-180 lb. ... \$15.25@16.85  
180-240 lb. ... 16.25@17.25  
240-300 lb. ... 15.25@17.15  
300-360 lb. ... 14.75@16.25

Sows:  
270-300 lb. ... \$14.00@14.65  
400-550 lb. ... 12.00@13.75

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Jan. 27	60,000	68,000
Jan. 28	41,000	54,000
Jan. 29	50,000	69,500
Jan. 30	50,000	46,000
Feb. 1	48,000	38,000
Feb. 2	42,000	60,500

### LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:  
Cattle Hogs Sheep  
Jan. 28 ... 212,000 539,000 164,000  
Jan. 29 ... 235,000 595,000 185,000  
1949 ... 212,000 470,000 187,000  
1948 ... 202,000 468,000 192,000  
1947 ... 222,000 431,000 215,000

HOGS AT 11 MARKETS, Wk. Ended:  
Jan. 28 ... 437,000  
Jan. 29 ... 484,000  
1949 ... 383,000  
1948 ... 407,000  
1947 ... 339,000

AT 7 MARKETS, Week Ended:  
Cattle Hogs Sheep  
Jan. 28 ... 151,000 379,000 99,000  
Jan. 29 ... 159,000 426,000 127,000  
1949 ... 149,000 344,000 123,000  
1948 ... 147,000 354,000 123,000  
1947 ... 159,000 297,000 155,000

## CANADIAN COLD STORAGE STOCKS

Cold storage stocks held on January 1 in Canada were:

	Jan. 1* 1950 lbs.	Dec. 1 1949 lbs.	Jan. 1 1949 lbs.
Beef	12,732,000	16,049,000	26,896,000
Veal	5,375,000	6,717,000	6,376,000
Pork	6,544,000	6,486,000	13,291,000
Mutton & Lamb	4,358,000	4,877,000	6,049,000

\*Preliminary.

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended January 1 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb. Choice	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto	\$21.24	\$28.76	\$26.02	\$25.81
Montreal	28.55	26.58	22.50	22.50
Winnipeg	20.95	28.00	23.70	24.00
Calgary	21.92	20.55	28.70	28.30
Edmonton	21.75	25.00	24.00	22.50
Pr. Albert	19.50	19.50	23.35	21.00
Moose Jaw	19.50	19.50	23.35	21.00
Saskatoon	19.00	24.75	23.35	21.50
Regina	18.60	21.00	23.35	21.00
Vancouver	20.50	...	...	...

\*Dominion government premiums not included.



MR. HAM GOES TO TOWN FOR MORRELL PRIDE MEATS

PORK • BEEF • LAMB • VEAL  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS  
SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

Established in England in 1827 • In America since 1865

Packing Plants:  
Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

Wholesalers and Boners

BEEF • PORK • LAMB  
VEAL • OFFAL

All Inquiries Welcome

PHILADELPHIA BONELESS BEEF CO.  
223 CALLOWHILL STREET, PHILADELPHIA 23, PA.  
U.S. GOVT. INSPECTION

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

### WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Jan. 28, 1950.	11,957
Week previous	13,453
Same week year ago	9,778

### COW:

Week ending Jan. 28, 1950.	1,932
Week previous	1,515
Same week year ago	2,036

### BULL:

Week ending Jan. 28, 1950.	837
Week previous	574
Same week year ago	846

### VEAL:

Week ending Jan. 28, 1950.	14,975
Week previous	16,386
Same week year ago	7,157

### LAMB:

Week ending Jan. 28, 1950.	39,042
Week previous	43,801
Same week year ago	35,126

### MUTTON:

Week ending Jan. 28, 1950.	545
Week previous	2,607
Same week year ago	1,240

### HOG AND PIG:

Week ending Jan. 28, 1950.	12,336
Week previous	13,651
Same week year ago	2,224

### PORK CUTS:

Week ending Jan. 28, 1950.	1,254,750
Week previous	2,653,637
Same week year ago	1,906,059

### BEEF CUTS:

Week ending Jan. 28, 1950.	82,955
Week previous	168,159
Same week year ago	195,659

### VEAL AND CALF CUTS:

Week ending Jan. 28, 1950.	8,754
Week previous	2,736
Same week year ago	1,421

### LAMB AND MUTTON CUTS:

Week ending Jan. 28, 1950.	5,488
Week previous	12,961
Same week year ago	7,656

### BEEF CURED:

Week ending Jan. 28, 1950.	25,003
Week previous	8,842
Same week year ago	11,352

### PORK CURED AND SMOKED:

Week ending Jan. 28, 1950.	813,665
Week previous	784,350
Same week year ago	654,063

### LARD AND PORK FATS:

Week ending Jan. 28, 1950.	215,003
Week previous	149,657
Same week year ago	318,358

### LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Jan. 28, 1950.	6,348
Week previous	8,827
Same week year ago	6,869

### CALVES:

Week ending Jan. 28, 1950.	8,286
Week previous	9,629
Same week year ago	7,360

### HOGS:

Week ending Jan. 28, 1950.	41,702
Week previous	47,527
Same week year ago	36,987

### SHEEP:

Week ending Jan. 28, 1950.	37,340
Week previous	38,961
Same week year ago	40,814

### COUNTRY DRESSED MEATS

VEAL:	Carcasses
Week ending Jan. 28, 1950.	6,003
Week previous	6,579
Same week year ago	5,792

### HOG:

Week ending Jan. 28, 1950.	96
Week previous	36
Same week year ago	31

### LAMB AND MUTTON:

Week ending Jan. 28, 1950.	62
Week previous	74
Same week year ago	89

†Incomplete.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended January 28 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	6,348	8,286	41,702	37,340
Baltimore, Philadelphia	5,688	1,263	33,118	1,401
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	11,233	2,250	70,189	5,621
Chicago, Elburn	23,933	3,451	89,549	5,221
St. Paul-Wis. group	23,375	26,751	114,237	8,427
St. Louis area	11,121	5,479	70,109	11,446
Sioux City	8,934	127	44,854	7,961
Omaha	19,022	820	67,796	14,601
Kansas City	13,990	2,487	44,475	12,501
Iowa and So. Minn.	15,258	4,780	202,097	30,461
<b>SOUTHEAST</b>				
Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.	4,683	1,073	33,188	19,061
Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.	18,356	4,745	62,511	10,901
Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.	8,646	963	17,734	10,901
Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.	15,955	4,190	38,542	24,327
Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas, includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.	187,546	66,365	929,121	196,001
<b>Grand total</b>	203,079	68,004	1,082,979	218,441
<b>Total week ago</b>	200,906	70,021	871,679	242,731

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during December 1949: Cattle, 77.1; calves, 60.8; hogs, 76.7; sheep and lambs, 84.9.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended January 27, were:

	Cattle	Calves	Hog
Week ended January 27	1,763	785	21,591
Week previous	2,052	738	19,171
Cor. week last year	1,163	613	17,321

### LEADING PACKERS USE

### AIR-O-CHEK

The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4301 W. Thomas St., Chicago 51, Ill.

## THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of QUALITY AMERICAN HOG CASINGS in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effseaco, London)

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Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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### POSITION WANTED

#### OPERATING EFFICIENCY

Would like opportunity to survey and analyze operations in your establishment to determine if maximum efficiency prevails and at minimum cost. We include everything having to do with expense and cost of production, as well as elimination of waste. Can arrange to install incentive methods and cost system if desired. Determine if equipment arrangement, types of equipment and proper working tools are being used to obtain the best results, as well as many other factors too numerous to mention. Satisfaction assured and at very nominal comparative cost. W-512, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Experienced in all departments. Good sausage curing background. Practical knowledge of small and large plants. Good references. Available now. W-508, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

### POSITION WANTED

CASING FOREMAN: All round hog and beef casing man as foreman or working foreman. Willing to go anywhere. W-509, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER and purchasing agent wants position in small independent plant. Reply Box W-474, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

REPRESENTATIVE desires hams, bacon, pork products, distribution. Metropolitan New York. Commission basis. W-501, THE NATIONAL PROVIDER, 11 East 44th St., New York 17, N. Y.

RENDERING SUPERVISOR: Edible, inedible, wet or dry. Know all phases of operations. W-486, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### SALESMEN

To call on locker plants and small slaughterers in Indiana, Ohio, Michigan, Pennsylvania, West Virginia, Virginia, North Carolina, Tennessee and Kentucky with a line of machinery, tools, equipment and supplies. State age, experience and starting salary expected.

W-510, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: Contacting meat plants from coast to coast wanted to sell first aid supplies and first aid cabinets. Ideal side line, liberal commission, repeat business. Give references, state territory in first letter. W-511, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

# CLASSIFIED ADVERTISING

## HELP WANTED

### Manufacturer's Representative

We have six territories open for men with following, to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. State exact territory you are now covering in first letter. Apply to

W-488, THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

SEASONING SALESMAN: Have opening in Texas area for experienced salesman to cover this territory which requires no missionary work. Give extor in first letter. W-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Interested in an experienced first class sausage maker only. Must have references. Permanent position for the right man. Five day week. Ed Auge Packing Company, 1305 S. Brazos Street, San Antonio, Texas.

SAUSAGE MAKER: Experienced, for government inspected plant. Top future assured with excellent starting salary and bonus arrangement. Write for particulars to Box W-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES SUPERVISOR and route men for sausage and smoked meats for western New York progressive meat packer. Good opportunity and advancement for the right men. W-508, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WANTED: Beef cooler man with full knowledge of beef, veal and lamb operations. Must be able to break up cattle. Write qualifications and references to W-504, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

DREY RENDERING plant wants man at once to manage dry rendering plant and territory in Illinois handling animals, shop fats, etc. W-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN wanted with following among sausage makers, to handle a line of quality natural casings on the side. Rapidly growing midwest casing house. Liberal commission basis. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE

### MEAT PACKING PLANT

#### TAMPA, FLORIDA AREA

Ideal loc. as to distribution and R.R. siding. 1949 gross sales well over \$1 million. Tonnage 1,892,631.5 lbs. Price \$108,000 incl. REstate, rolling stock and inventory. \$60,000 cash will handle. Offered for limited time only—valid reason. Call, wire or write

AL BROOKS  
Robinson-Starr, Inc., Realtors  
312 Franklin, Tampa, Fla.

PACKING HOUSE plant for sale. Located in state of Washington. Only plant in town of 40,000 population. Capacity about 100 hogs, 60 cattle and 10,000 lbs. sausage per week. Feed lot in connection with plant. This is not too large a plant but always a good money maker. Reason for selling—health. Apply to FS-428, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Fully Equipped Sausage Factory

In Trenton, New Jersey; 15,000 sq. ft.; A-1 condition. B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers. Fully equipped and ready for immediate possession. FS-468, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE PLANT: New, modern, completely equipped. Wide open market. no local competition. Population area 400,000. Reed Realty Co., 948 Third Ave., San Diego, California.

FOR SALE: Small sausage manufacturing plant in New York metropolitan area. Now producing and serving established trade. W-499, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOR SALE: Terms or Lease. Small packing plant with sausage room. B. M. Wiggers, P. O. Box 1470, Columbus, Georgia.

## EQUIPMENT FOR SALE

### OVENS FOR SALE

3 Universal ovens, 12 feet long, 7 feet high, 6 revolving shelves, 18 inches deep. Gas fired. Stainless steel fronts. B.A.I. approved. Built for baking and roasting meats. Complete with finest temperature controls. Used about 6 months. Priced very low. As is, New York.

BERKSHIRE HILLS FREEZER CORP.  
Sheffield, Mass.

## EQUIPMENT FOR SALE

### CLEAN '48 DODGE 3-TON WITH REFRIGERATED ALUMINUM BODY

An exceptionally clean unit with fully insulated 16-foot aluminum van body, Brown Industries Model APK-16; Thermo King refrigeration unit Model CK-M8-A2; de luxe cab, side and rear doors, wheel wells, rear step. '48 Dodge 3-ton chassis with 2-speed axle, 5-speed transmission, booster brakes, tachometer, dual carburetion, extra gas tanks. Very low mileage and much better condition throughout than average unit this type. Priced right as forced to replace with semi-trailer and must sell. Call, wire or write Robert M. Fishburn, 1301 E. Central, Wichita, Kans. Phone 2-3774.

### MEAT PACKERS—ATTENTION

- 2—Anco #261 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #2166 Meat Grinder, belt driven.
- 1—Steel 2,000 gal., jack., O.T., agit. Kettle.
- 12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.
- 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.
- Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
- 1—Cleveland Meat Grinder, type TE-B, 15 HP Motor.
- 1—Anco 3'x6' and 1—Anco 4'x9' Lard Rolls.

Send us your inquiries.

WHAT HAVE YOU FOR SALE?

### Consolidated Products Company, Inc.

14-19 Park Row New York 7, N. Y.  
Phone—BARclay 7-0600

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All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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### WANTED: BEEF AND VEAL

in straight or mixed cars, to be handled on a CONSIGNMENT

basis by long established New York wholesale distributor with excellent reputation and outstanding trade and bank references. All replies held in strictest confidence.

W-506, THE NATIONAL PROVISIONER  
11 East 44th St., New York 17, N. Y.

### CONSULTANT

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Carcass beef, cuts, lamb, veal  
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Phone 597-J (Lombard, Ill.)

## HOG • CATTLE • SHEEP

## SAUSAGE CASINGS

## ANIMAL GLANDS

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Broker • Counsellor • Exporter • Importer

## SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

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The following equipment is available at the

ALABAMA PACKING COMPANY  
BIRMINGHAM, ALABAMA

### BARLIANT & COMPANY

Is in charge of the Liquidation of this plant.

### INSPECTION CAN BE MADE ON PREMISES

### Kill Floor, Lard and Rendering

HOG HOIST: Triangle, with motor, ..... \$ 250.00  
HOIST: DOUBLE BEEF, Albright-Neil #75, with BEEF DROPPER, Albright-Neil #78 ..... 200.00  
PAUNCH WASHING SETUP: Albright-Neil, with hoist, NEW, never used ..... 600.00  
UMBRELLA WASHER ..... 25.00  
PAUNCH TRUCK CATTLE HEAD STANDS, TABLES, etc. ....  
LARD FILLER: Anco-Harrington #701, 0 to 52, stainless top, 2 spout ..... 350.00  
LARD FILLER: Barrel and Drum, Anco ..... 100.00  
PUMP: Union Steam, double acting for filler, with lubricator ..... 100.00  
LARD ROLL: 3x6 Anco, direct expansion, picker trough, motor, pump, etc. .... 500.00  
CONVEYOR TABLE: Moving top, 14" belt, wood sides, 14 1/2' long ..... 50.00  
HASHER-WASHER COMBINATION: 20 HP motor, Dupps, with screw conveyor from Hasher, 30" cyl. x 10' plus 2' cone ..... 1250.00  
HAMMER MILL: Stedman, 15x12, type A, 15 HP Westinghouse motor, 3600 RPM ..... 350.00

### Sausage and Smokehouse

MEAT MIXER: Buffalo, 4A, 1000 lbs. .... \$ 700.00  
SAUSAGE STUFFER: Buffalo, 200# cap. .... 500.00  
STUFFING TABLE: Metal, black top, 4' x 11' ..... 25.00  
LOAF FILLER: Globe, Perfection #545, NEW, never used ..... 125.00  
SMOKESTICK WASHER: 41"x31" cyl., 3 HP ..... 150.00  
MOLDS: Hoy Lout, stainless steel (36) #2, ea. .... 6.00  
BACON SKINNER: Calvert, 1 HP ..... 100.00  
CHILI PANS: Aluminum, (250) Wearver, ea. .... .25  
TABLE: Stainless Steel—31 1/2" wide, 10' lg., used not over three months ..... 85.00

### Motor Trucks

(1) Model K-7, L-269, International, heavy duty, 1 1/2 ton chassis, 2" insulation, body 14'x6'x6', only driven 35,000 miles, 1947, \$1350.00  
(1) Model KB-5, GED-233, International, 1 1/2 ton, insulated body 11'x6'x6', 1947 ..... 850.00  
(1) Model K-5, 233-159, International, 1 1/2 ton, insulated body 11'x6'x6' ..... 500.00  
(2) Model K-5, International, 1 1/2 ton, older models, 11'x6'x6', ea. .... 350.00

### Supplies and Miscellaneous

100,000 sheets Dye Cut Grease Paper, 20 1/2 x 20 1/2—35  
VIRKING CASINGS: 29/32, (35 cases) ..... \$ 125.00  
PICKER PUMP: Big Boy ..... 1.50  
STOKER: Anchor, 10002, suitable 100 to 125 HP Boiler, completely overhauled ..... 500.00  
SCALE: Small exact weight, Precision, Fairbanks-Morse, over and under, Stock #F-552173 ..... 10.00  
WOODEN DELIVERY BASKETS: (20) ea. .... 1.50  
BARREL LIFT: Hand operated ..... 10.00  
TROLLEYS: (500), ea. .... 45  
GALVANIZED DRUMS: (16), ea. .... 6.00  
OIL REFINERY SETUP: (Can be adapted for use for oleomargarine). Consisting of (2) Sperry 18" Filter Presses, 8'6" dia., 8' deep, 2" coils, Mixing Tank with 5 HP 2 speed motor, driven through Falk Reducer, Center Agitation, (1) Deodorizer, 5' dia., with Barometric Leg, (1) Refinery Tank Kettle with coils, 5'6"x8' deep with 5 HP 2 speed motor, Large Rectangular with coils, Fosters Superheater #28-13691, (1) Soap Stock Tank, 12' x11'6" deep welded, (1) large Storage Tank, 25' dia., 25' high, flat head riveted with cover, 1/4 plate. This equipment available at small fraction of its value.

Buildings at the Alabama Packing Plant are available on 1 1/2 acres land in the heart of the City on Railroad siding with three recently built Freezers and Coolers, cap. 709,000 pounds. Reasonable.

## BARLIANT AND COMPANY

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U. S. Yards, Chicago 9, Ill.

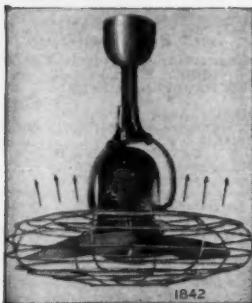
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### DISPLAY ROOMS AND OFFICES

NEW, USED, & REBUILT EQUIPMENT  
LIQUIDATORS AND APPRAISERS



# Reco REFRIGERATOR FANS... keep COOLERS DRY!



Wet coolers are insanitary coolers causing increased bacteria and mold growth. They hasten meat spoilage and injure the appearance of stored products.

RECO Refrigerator Fans blow upwards causing continuous and gentle air circulation in all parts of the refrigerated space—without draft.

This continuous air motion prevents formation of frost and ice on coils, dries up wet walls and ceilings and dissipates odors. Reco fans reduce refrigeration costs and often avoid the necessity of remodeling or replacing a refrigeration system.

**FREE**

Write for Bulletin 241 giving several pages of valuable information.

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ELECTRIC COMPANY

Established 1900

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RIVER GROVE, ILL.

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